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JUN 13 1951

DAMP-TEX THE WET SURFACE ENAMEL

FOR

WET SURFACE MAINTENANCE PROBLEMS

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint.

Damp-Tex Enamel penetrates moisture and sticks

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peated washings with soap and water.

Resists corrosive gases and oxidation.

Does not taint food or cause it to taste.



NO LOST TIME OR PRODUCTION

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FUNGUS TEST

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Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



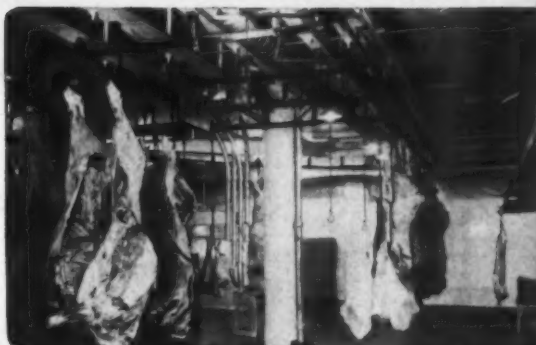
ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



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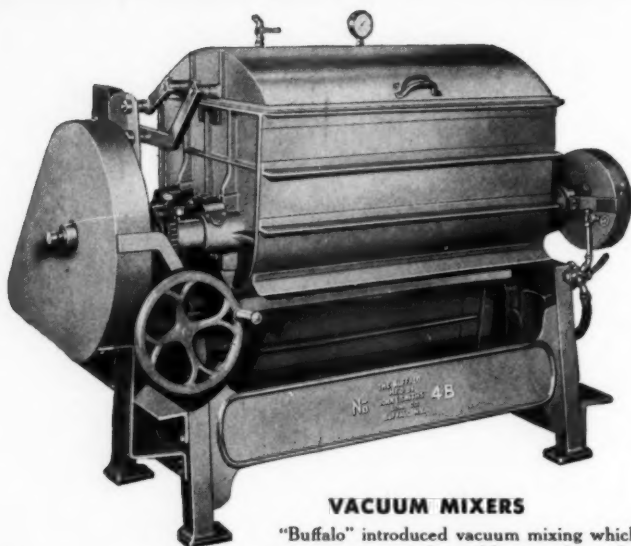
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JUN 13 1951

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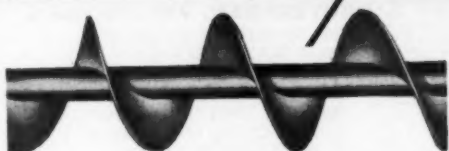
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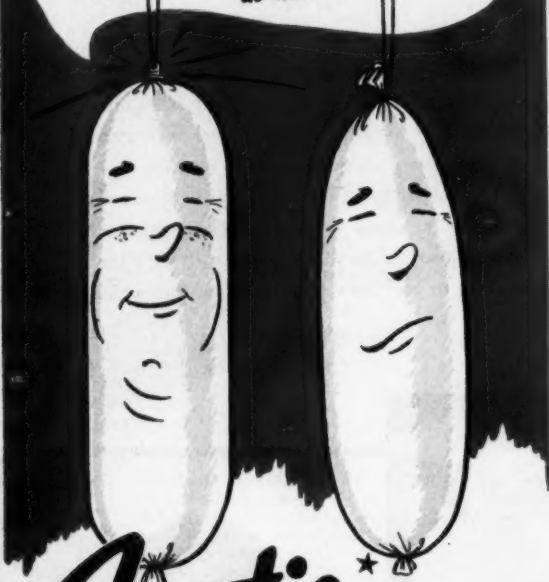
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THE NATIONAL



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ANNUAL MEAT PACKERS GUIDE

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"Our Fruehaufs save us 2 days

ON DELIVERIES TO THE WEST COAST" — Dugdale Packing Co.



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"Not only have Trailers speeded up deliveries—saving us 2 full days to the West Coast—but their efficient temperature control has eliminated spoilage", reports A. G. Kersnick.

Like Dugdale, businesses of all kinds, in over 100 industries are finding in Fruehauf Trailers the way to faster, lower-cost distribution. For full facts

on the Trailer built to your business . . . write today for Fruehauf's free catalog of The World's Most Complete Line of Truck-Trailers. Fruehauf Trailer Co., 10963 Harper Ave., Detroit 32, Mich.



REFRIGERATED FRUEHAUFS KEEP UP QUALITY CONTROL. Here, R. W. Dennett, Gen'l. Mgr., Dugdale, makes final inspection of loaded beef destined for the West Coast.



FRUEHAUF GRAVITY-TANDEM SAVES TIRES. "These tires have gone 110,000 miles and look as if they'll double that before retreading," reports Chief Mechanic Charles Hara.



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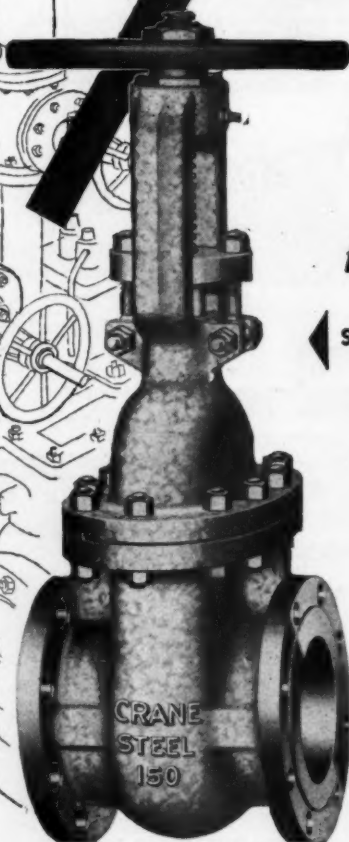
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Crane 150-Pound Steel Gate Valve

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With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

Now, a NEW design No Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration . . . No brine . . . no salt solution . . . no dirt . . . no mess . . . It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

With Niagara "No-Frost Method" you easily keep constant temperature of products in your rooms, improve quality, get more production.

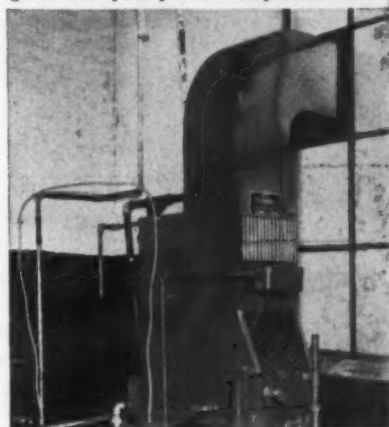
There are two series of concentrators: one, with evaporating capacity up to 6 gal. of water per hour, is economical for small freezing or hardening rooms, milk rooms, single room storage. The other, evaporating up to 36 gal. per hour, serves a battery of large coolers as in multiple floor cold storages, large chilling, freezing or pre-cooling plants.

For complete information write to the Niagara Blower Company, Dept. NP, 405 Lexington Avenue, New York 17, New York.



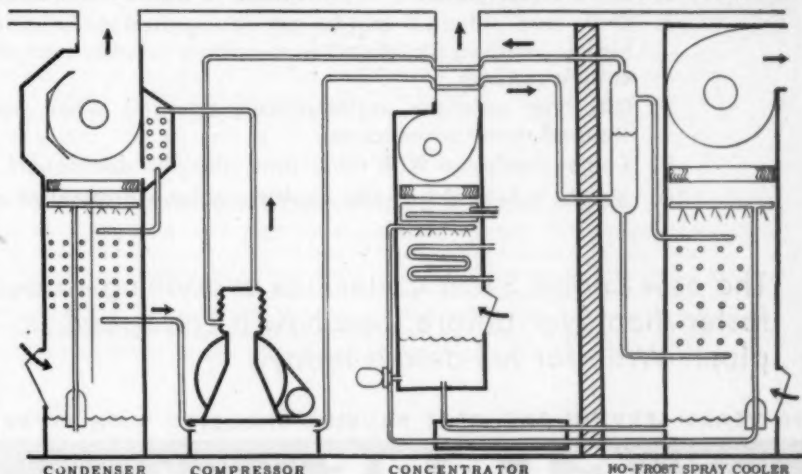
Niagara No Frost Spray Coolers
PATENTED

With the "No-Frost Method" you always get the full amount of refrigeration your compressor will deliver and for which you are now paying. If you need extra capacity, the Niagara "No-Frost Method" can help you get it with your present compressor.



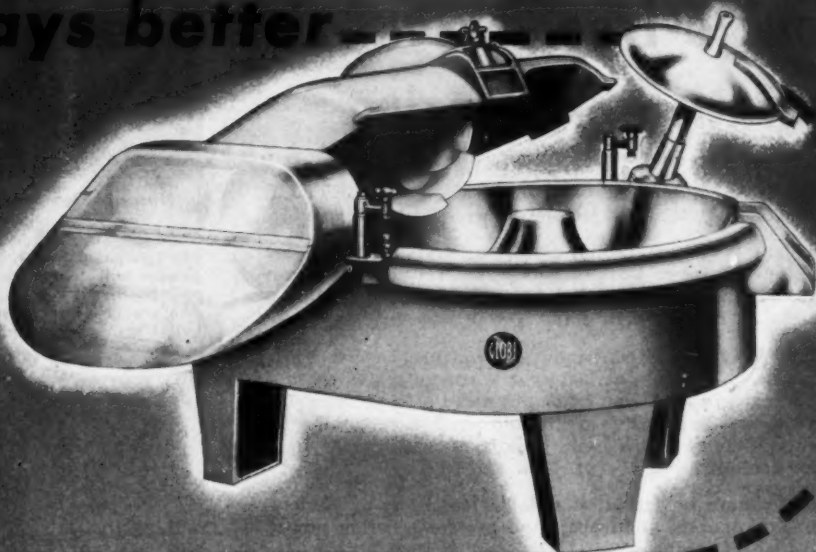
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No salt solution . . . No brine . . . The Niagara "No-Frost Method" gives you a clean system, clean rooms, clean equipment.



The NEW Globe SILENT CUTTER

10 ways better—



1. New, advanced cutting principle—faster cutting, lower heating.
2. All food contact surfaces easily cleaned.
3. Hand rails and unloading chutes highly polished, easily removed for cleaning.
4. No tools needed for cleaning purposes.
5. Universal alignment of bowl and cover seals effectively, controls Knife clearances and minimizes frictional losses.
6. Drive motor permanently mounted to frame—frictional heat eliminated.
7. Drive and unloader motors are fan cooled — fully inclosed—bowl is highly polished nickel cast iron—also available with chromium finish on cutting surfaces.
8. Disc type unloader, automatically operates when lowered into bowl, shuts off motor when raised.
9. Comes equipped with noise and vibration dampeners.
10. Simple V-Belts drive knife shaft for quiet, vibrationless action.

The new Globe Silent Cutter has everything—does its job better and faster than ever before. See how it can speed up production in your plant. Write for full details today.

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Beef "Disappearing" From Normal Channels

Threats of a serious beef shortage were becoming a reality by weekend. A coast-to-coast survey on Friday by the American Meat Institute indicated that 95 packing plants bought 76 per cent fewer cattle this week than in the same week a year ago. Those figures are significant considering the fact that the decline in numbers of cattle reaching the 12 leading representative markets of the country was 31 per cent below receipts of a year ago, showing that a considerable number were marketed through other than normal trade channels. The slaughter figures at the 95 plants are: This week, 48,600; same week of 1950, 206,129.

Beef wholesale activity has been very active since the middle of the week. The USDA at Chicago in its weekly report on the wholesale meat trade stated that supplies were virtually exhausted at the end of the week.

For a detailed nationwide survey of the situation conducted Thursday by the PROVISIONER, see page 12.

Truman Renews Plea for Tightening Controls

President Truman Thursday issued another vigorous demand for extension and strengthening of the Defense Production Act. Noting that some "special interest groups" have come out favoring killing all wage and price controls, he declared, "We must meet this issue head on." He said that the rate of expenditures for national security will more than double next year and if controls are not extended prices and wages would be driven up "in a terrific spiral."

Army Seeking Beef as Supplies Dwindle

The United States Army, which also procures beef for all the services, is making an effort to buy boneless and carcass beef. The Army has reported that its inventory has dropped to only a 30 days' supply whereas normally it should be approximately a 120 days' supply. It is reported the Quartermaster General Corps is attempting to have the McCarran amendment set aside for two months in order to buy beef from Canada, Mexico and South American countries.

Sales of beef to the Army are not counted in a packer's quota. As a further inducement the Army is inserting in contracts an escalator clause to protect suppliers in case of increases in ceiling prices.

OPS Slates Meetings for Monday

The Office of Price Stabilization has called meetings of the advisory committees on hides, lard and veal on Monday and Tuesday, June 11 and 12. It is understood the meeting of the lard advisory committee is for the purpose of proposing a dollars and cents ceiling price regulation for lard and that the veal committee is expected to give final approval to the ceiling price regulation which has been prepared covering the slaughter and processing of veal.

New Poultry Inspection Regulations Effective July 1

The U. S. Department of Agriculture announced Monday that revised regulations covering the grading and inspection of poultry will become effective July 1. Under the new regulations, only ready-to-cook poultry which has been inspected by federal inspectors or inspectors of any other approved inspection system may be graded for quality. Inspection may be conducted on a cooperative federal-state basis.

The new regulations also set up strict conditions governing evisceration of poultry and the transfer of dressed poultry from a non-official plant to an official plant.

Packers Pass Up Dwindling Cattle Shipments; Hope of Relief Fades

CATTLE slaughter this week dwindled to a fraction of normal, with some packers reporting their kill as low as 5 to 10 per cent of average. Beginning Monday all packers were required to buy in compliance under OPS regulations.

Some plants have stopped killing beef and others have killed only a day or two during the week. Most of the larger firms have laid off beef gangs for at least part of the week and several which have a guaranteed wage plan have had to pay up to 12 hours.

Subnormal purchases of cattle the last of this week indicated there will be little if any increase in beef output early next week.

Cattle receipts at primary markets dropped sharply. In the first four days of this week 25,000 less cattle were brought to 12 major markets than during the first three days of last week. But even though supplies were far below normal, most of the established packers passed up the cattle, contending that they could not pay the prices asked and still comply with government beef ceilings.

It was reported that sales of good grade or better steers were about \$1.50 per cwt. above the compliance level in Chicago, while the margin above compliance for lower grades was even greater. Other reports from reliable sources were that the eastern buyers have been very active in the market, and that grade is not a factor in their purchases.

Price Stabilizer Michael DiSalle said this week that he did not consider the packers' cuts in production a serious matter. Some adjustment to the new orders had to be expected, he said. Early in the week President Truman conferred with DiSalle, Charles Wilson and Eric Johnston on beef prices.

On Thursday night DiSalle said that the two beef price rollbacks scheduled later this year will go into effect as planned, if he has his way. Truman had told reporters he was leaving it up to stabilization officials whether there should be a compromise. Rumors of a compromise had circulated after a White House conference with cattlemen.

OPS also glossed over the growing shortage of beef. Early this week it issued a report of a coast-to-coast survey which indicated that retail beef supplies were "as great or greater" on May 28 than on April 28. However, records show there was a shortage of beef at the end of April and in issuing his beef price orders on April 29 DiSalle gave as one reason the fact that

"shortages had begun to appear in certain cities."

The American Meat Institute denied a statement by Michael Howlett, Chicago OPS regional director, who accused the packers of using a technicality to try to force Congress to eliminate controls on meat. "We suggest," the Institute continued, "that Mr. Howlett could do more for the situation, which is disrupting the entire industry and which will quickly bring hardship to consumers, if he would spend more time endeavoring to enforce the law and less in making unfounded statements which are plain nonsense."

On Monday John Morrell & Co., Ottumwa, Ia., told its salesmen to quit selling beef until further notice. Other large packers also notified their sales units that shipments of beef would be extremely light.

A NATIONAL PROVISIONER survey of 50 larger and independent packers all over the country, made Thursday, revealed that most plants had been able to slaughter only from 10 to 80 per cent of their quota this week, that practically none could buy their entire quota in compliance and that in many markets cattle were not available at any price.

Chicago Output Cut in Half

Beef production in Chicago, where normally the greatest volume is produced, appeared to be lower percentage-wise than in other sections of the country. The Department of Agriculture records indicated that shippers purchased slightly over half the available receipts this week, which is approximately 15 per cent above the normal average of 35 per cent for the past three months.

Swift & Company estimates that for the country as a whole its beef killing is running about 25 per cent of normal. In Chicago it is down to 5 to 10 per cent of normal. Armour and Company and Wilson & Co. halted beef operations at Chicago on Tuesday and Wednesday. Armour opened again on Thursday and estimated it would kill about 300 cattle. Unless it gets more cattle from some unexpected source it will shut down until next Tuesday. Wilson's Chicago plant planned to kill on Friday. Its plants in Omaha, Kansas City and Denver killed each day but cattle supplies were much lighter than usual. Wilson's beef departments at Oklahoma City and at interior plants also had a couple of dark days.

Cudahy Packing Co. laid off half its beef department employees in Sioux

City, Kansas City, Wichita, St. Paul and Omaha part of the week.

Most independents in Chicago also had to cut back cattle operations. The Wimp Packing Co., where cattle slaughter was off 30 per cent this week, has been buying in compliance but has been forced to take heavier cattle than it normally handles. It had anticipated decreased cattle runs and most of its beef crew were on vacation. Another Chicago firm which reported slaughter at 60 per cent of capacity and estimates 30 per cent next week, can't buy in compliance. Another Chicago beef slaughterer which has a four-bed plant could secure only 25 head of cattle Thursday. The week's kill was about 40 per cent of normal. It has been forced to buy light weight cattle since the better quality and more mature steers are "finding their way East."

The usual butcher type cattle with which it supplies the normal retail market is not available, another Chicago firm said. Its weekly operation was expected to be around 80 per cent of its quota; only on Monday was it able to buy in compliance.

Carl Rothschild & Sons of Chicago began feeling the pinch last week when its kill was 47 per cent of normal. It may go down to 30 per cent this week. In spite of large vacation absences, the company had to pay six hours of guaranteed time last week. CeeBee Packing Co., Chicago, reported that the absence of large packer buying early in the week permitted it to get supplies but Thursday when other buyers entered the market CeeBee was able to buy only 20 head of cattle. Russell Packing Co., with a quota capacity of 18 head per hour, could purchase only 97 head of cattle for the week.

One large independent midwestern beef house whose kill is down 50 per cent pointed out that it is impossible to purchase cattle in load lots and be sure it would "come out right." For example, if the buyer paid for cattle in terms of 62 per cent yield the company would be out of compliance if the yield turned out to be 61.5 per cent. Or, if beef were purchased for Prime and graded Choice, the packer would be out of compliance.

From packers in the South and Southeast the PROVISIONER received similar reports. Excerpts from their statements are quoted here:

Little Rock Packing Co., Little Rock, Ark.: "Kill off 100 per cent . . . Unable to buy cattle under compliance. . . Cattle not available at local yards."

(Continued on page 18)

Savings in Safety for Good of All



Safety representatives review posters for display on plant bulletin boards. Members include Navy Brown, Local 23 UPWA president, and Eric Nicol, vice president of P. Brennan Co. This committee meets every two weeks.

SAFETY work can pay off in actual dollars and cents reduction in operating costs when it is actively supported by management.

Furthermore, the effectiveness of a safety program is not limited by the size of the packinghouse. The safety program cannot be a success if only one member of top management is actively interested—it must have daily work-habit support from all employees, be they ten or 10,000. Management's function is one of guidance and motivation.

Proof of the above statements lies in the success attained in the relatively new safety program at The P. Brennan Co. plant in Chicago. This pork house, which has approximately 350 employees and sizeable canning and boning operations, was able to save \$1,687.27 in one year on a single phase of its safety work—the introduction of the mesh glove to all of its knife workers.

This amount represents the direct savings in medical and compensation costs for one class of injury—knife cuts—and does not include the indirect savings, such as stable productivity by virtue of keeping experienced members of the butcher gang on the job. In a small gang, a knife cut may mean the loss of one key man, such as the belly opener, which can result in slowing the whole killing gang's production tempo as well as causing excessive belly trimming. The above figure also does not include the paramount and financially unmeasurable benefits of safety work, such as employee well being and ease of mind.

In 1949 Eric Nicol, Brennan vice president, decided it was time to do something about the plant's safety record. In common with many medium-sized plants, Brennan functioned on the premise that accidents were inevitable in the meat packing industry. The extent of the safety program was provision for industrial compensation insurance and for out-patient medical treatment when needed. Nicol reasoned that the first corrective step would be to organize a safety program.

The organizational problem was not



Joseph Schmidt, plant superintendent, and Champ Houston, Union safety committee chairman, check on bone trimmers for safety compliance. Below, Nick Karalis spots his department's standing on board.

as formidable as might appear since Nicol realized a frequently forgotten fact: The employee, from the standpoint of his own self-interest, is interested in safety. Lost time accidents cost him money, pain and inconvenience. There is no problem of overcoming opposition, but there is one of guidance.

The Brennan problem then became one of organizing procedures by which safe work habits could be made known to the workers. More important, management desired to provide a channel through which the safety thinking of individual employees could be made known to the supervisory staff and, in turn, incorporated in the standard operating procedure for a given task or department.

With the approval of Robert C. Munneke, president, it was decided that a safety committee would be formed with equal employee and management representation. Five employees were selected by UPWA Local No. 23 and three foremen were appointed by management. They, along with the plant superintendent, Joseph Schmidt, and Nicol constitute the safety committee, which meets every two weeks. Every month the union safety chairman, a selected foreman, and the Safety Claims and Service Company's safety engineer



make an inspection trip of the whole plant to discuss possible safety measures, such as guards on machines or better lighting in stair wells. Almost all of the recommendations of this group have been put in force by management.

The union membership on the safety
(Continued on page 24)



SWIFT WINS FIGHT WITH OL' MAN RIVER

ON Wednesday, April 11, 1951, the Mississippi River was at flood stage at South St. Paul and still rising. On that day the banks of the river fronting the meat industry section of the city stood at 700.69 ft. M. D. (Memphis Datum). United States Army Engineers predicted that by Saturday a crest of 706.50 ft. would be reached, the highest on record since 1881 when the crest reached 708.50 ft. M. D.

Protecting the area from the flood waters was a railroad embankment which served as a dike. The high point of this dike would be approximately four feet above the predicted high water mark. Four feet would be a comfortable margin, if the dike held.

Swift & Company, one of whose major plants is located in this area, was determined to make the dike hold for it was a certainty that a breakthrough would flood the plant to a standstill. With an average ground

center of 701 ft. M. D., the staff could expect at least 5 ft. of flood water throughout the plant, and, at low spots such as the smokehouse, there would be 8 ft. of water.

Forearmed with the knowledge that the river had flooded ground two miles away from the plant which stood at roughly 705 to 707 ft. M. D. plant management, under general manager A. I. G. Valentine and plant superintendent P. A. Flinn, began preparations for keeping the plant dry and operative.

On April 11 the following steps were taken: Six portable high capacity gas-driven pumps were obtained and installed at strategic points around the plant; arrangements were made for the purchase of 54,000 bags and 600 truck loads of sand; bull dozers were hired and the plant personnel placed on an around-the-clock dike patrol. Before the flood was over, even the drafts-

men from the engineering department had calloused hands and sore backs from constructing dikes.

Plant engineering personnel made ready pumps to pump sewage directly into the river if the city disposal unit, which handles the plant's waste via an interceptor sewer, should be flooded. While the city disposal plant was sand-bagged to a protective height, it was in the center of the possible flood area. Manhole covers on the interceptor sewer were weighed down with sand bags to prevent back flow of waste water into the plant area.

On April 11 the dike patrol commenced. Dike heights on the plant frontage varied from 710 ft. M. D. to 708.88 ft. M. D. at the north end of the plant. In relation to the predicted crest the dike height was safe, but not secure if the turbulent river should wash away some of the upper section. There was only a 2 ft. margin between



low dike and crest height that evening.

By Saturday, April 14, when the predicted crest of 706.5 ft. M. D. was reached, Swift had spread ten cars of crushed rock at critical points along its dike and shored up the base section with sand bags to impede seepage.

Everything seemed to be under control. Loose meat had been moved from curing cellars and the bulk of the hides had been shipped. Sections of the hide cellar still containing product were boarded and banked with a foot of rock salt. On the previous day, Friday, the hog killing department worked at a normal rate until 2 p.m., although beef dressing work had to be stopped since the additional waste water load on the pumps proved excessive. On this date the pumps were handling 348,000 gallons per hour of seepage, roughly half of their actual capacity.

Then the bad break came. The swirling river waters tore a 30-ft. gap in the dike south of the meat packing center. Flood waters were outflanking the protective dike as inch by inch they inundated buildings and grounds and lapped their way to the low spot of the area, the Swift plant site.

What was to be done? After consulting by phone with K. H. Clarke, vice president in charge of plant operations at Swift general offices, Valentine decided to fight the flood with temporary diking to be constructed

The extent and seriousness of the flood which threatened to stop operations at Swift's So. St. Paul plant is shown in photos on these pages. Notice high level of flood water in first photo at bottom of page 14 compared with virtually dry area in Swift rail yard.

around the plant's exposed southern frontage. The fact that a 30-day fuel supply for the boiler room was on hand, and the assurance by the power people that electrical current would be available, bolstered the fighting spirit of plant personnel.

Once the decision was made to hold back the flood waters, the Herculean task of erecting the dikes began. Around the clock for 70 hours every available plant employee toiled at building the flood barrier. Caterpillar tractors were borrowed or rented for the dike erection and for night work portable gas flood light generators were obtained for the duration.

Spurred by the rising water, the workers, some 1,000 strong, kept the dikes ahead of the flood. When completed, the dike extended half a mile. It kept at bay flood waters from 4.5 ft. to 7 ft. in depth along the front of the plant.

Into the dike went 3,000 cubic yds. of dirt, 600 truck loads of sand, 12 railroad cars of crushed rock, three carloads of gravel, three carloads of cinders and even a carload of iron ore which was bulldozed into position and then covered with tar paper to protect

(Continued on page 26)



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"Job-Rated" TRUCKS DO THE MOST FOR YOU

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Every unit that MOVES the load—engine, clutch, transmission, propeller shaft, rear axle, and others—is engineered right to meet a particular operating condition.

PLANT OPERATIONS

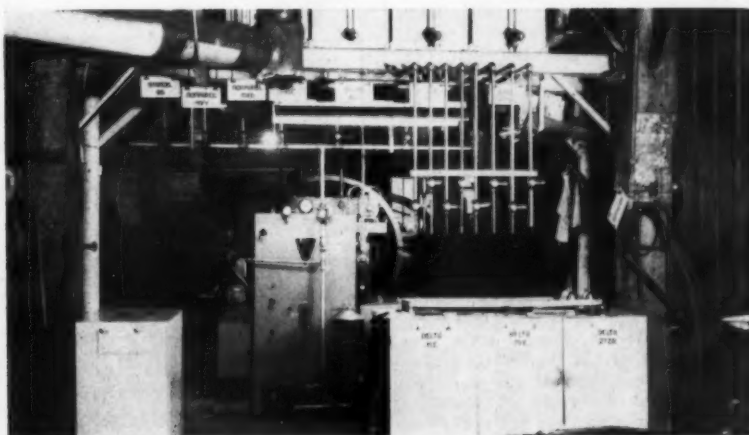
IDEAS FOR OPERATING MEN

Save Oil, Machinery With Purification System

The purification of lubricating oil on a batch basis is practical. Substantial savings in oil costs, maintenance of oils at the peak of their lubricating efficiency and added protection for motive power equipment are major advantages of batch oil purification.

In the past oil purification has been confined to large installations and conducted on a continuous flow basis, with stationary equipment servicing a stated number of machines. It was considered physically impractical and too costly to purify oil in small power plants

first mixed vigorously with a commercial fuller's earth preparation for removal of suspended solids and oil oxidation products. At the same time the oil is heated by means of thermostatically-controlled electric heater banks and is subjected to a vacuum of 25 to 26 in. The vacuum vaporization serves to remove fuel dilution, moisture, organic acids of low molecular weight, and other volatile contaminants with a boiling point lower than oil. The vacuum also reduces the temperature required to vaporize the volatile impurities and



where several different lubricants were used.

Cudahy Brothers, Inc., Cudahy, Wis. has disproved this theory for the past five years with a purifying system that saves the firm a net \$1,560 annually.

Cudahy Brothers has a single flexible oil purification unit servicing eight reciprocating steam engines that drive five ice machines; three generators and two additional ice machines driven by steam turbines. The refrigerating machines have a combined rating of 1,500 tons while the peak loads on the power equipment run up to 1,500 kw.

Three principal oils are used: Delta heavy engine, Delta medium engine for crankcase and crosshead lubrication, and Delta special heavy for the ice machine compressors.

The flexible oil treatment center consists of a purifier, a motor-driven transfer pump, three dirty oil tanks and eight elevated clean oil tanks.

A batch of oil is taken periodically from one of the motive power machines and pumped to the dirty oil tanks for temporary storage. The oil is then pumped to the purifier where both solid and diluted impurities are eliminated.

In the purifying operation the oil is

avoids possible thermal decomposition of the oil. Also, it cuts the time necessary to refine a batch of oil. A batch can be processed every hour on the average.

When vaporization is complete, the oil and fuller's earth mixture is dropped into a run down tank and forced by compressed air through a primary and then a secondary filter press to remove the fuller's earth and absorbed impurities.

The purified oil is pumped to a clean oil tank and returned to service by gravity. Once a month, a sample of each lubricant is analyzed in the plant's laboratory for viscosity, flash point and acidity and then compared with new oil specifications.

Senior engineer Harry Behmke states that no oil has been discarded since the purifier has been in operation. He estimates a saving of 100 gals. a week or a weekly net of about \$30.

The system offers other economies. Miscellaneous oils, including oil drained from truck crankcases, are run through the purifier and used for hand oiling purposes.

Equipment credit: Oil purification equipment and fuller's earth purifier preparation, Hilliard Corp., Elmira, N.Y.

Getting the Most Out of Plant Truck Batteries

The important part that industrial power trucks play in moving product about meat plants makes it necessary that users get the maximum power and life from their batteries during this period of curtailment in production of lead.

In a "plus performance plan," the Gould-National Batteries, Inc., of Trenton, N. J. offers battery users four major rules which, if practiced properly, are said to improve performance as much as 50 per cent:

1. **Selection:** Buy batteries to fit the job. Purchase of oversized or undersized batteries wastes man-hours, money and materials.

2. **Charging and Handling:** Charge batteries correctly. Watch the rates of initial and finish charges. Equalize when necessary. Install batteries correctly and connect them properly. Ventilate them adequately. Handle batteries according to the maker's printed instructions.

3. **Maintenance:** Maintain batteries systematically. Organize a fool-proof maintenance program. Tighten loose connections and replace worn cables. Use batteries within designed capacities. Over-discharge cuts down performance.

4. **Determination of Condition:** Test batteries regularly. Keep a record of cell readings. Know the conditions of batteries at all times. Replace batteries when necessary. Knowledge of battery condition permits ordering far enough ahead to assure continuous service.

Books . . . every meat plant manager should own

MEAT PACKING PLANT SUPERINTENDENCY

A general summary of plant operations not covered in Institute books on specific subjects. Topics discussed include plant locations, construction and maintenance, the power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping and safety. Published by the Institute of Meat Packing.

Price\$3.50

ACCOUNTING FOR A MEAT PACKING BUSINESS

This book is designed primarily for smaller firms which have not developed multiple departmental divisions but are interested in fundamental cost accounting. The book discusses uses of accounting in management, cost figuring, accounting for sales and numerous other subjects. Published by the Institute of Meat Packing.

Price\$3.50

To order these books, send check or money order to the Book Department, The National Provisioner, 15 W. Huron Street, Chicago 10, Illinois.

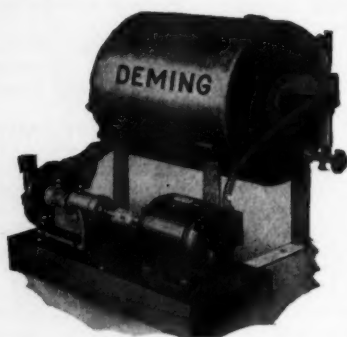
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PUMP NOTES by DEMING



PUMPING CONDENSATE



● Selection of the most efficient condensation return unit for each specific requirement is simplified by reference to Deming Bulletin No. CR-1-B (Copy on request.)

The unit illustrated is one of an extensive line of Deming Condensation Return Units equipped with standard Deming centrifugal pumps, centrifugal jet pumps, "Turbo-Flo" pumps, and reciprocating pumps.

These units are designed to automatically return hot condensate up to about 190° F. from steam coils, radiators, or steam operated equipment back to the boiler. (Boiler pressures up to 100 lbs. p.s.i.)

Dual units are furnished for conditions where occasional peak load demands would be in excess of the capacity rating of a single unit.

"Master Selection Tables" are included in Deming Bulletin No. CR-1-B to assist you in making a selection to meet any combination of conditions. Write for a copy.

THE DEMING COMPANY
306 BROADWAY • SALEM, OHIO



Nationwide Beef Survey

(Continued from page 12)

Pinkney Packing Co., Amarillo, Tex.: "Killing less than 10 per cent of normal . . . Cannot buy in compliance . . . No cattle available through regular sources."

Shen Valley Meat Packers, Timberville, Va.: "Cannot buy cattle in compliance . . . Slaughtering less than 50 per cent of quota."

Houston (Tex.) Packing Co.: "We can buy in compliance the few cattle we can get . . . Killing is 27 per cent of normal."

L. A. Frey & Sons, Lafayette, La.: "Cattle kill 50 per cent of normal, and it is increasingly hard to buy in compliance."

Haas-Davis Packing Co., Mobile, Ala.: "Killed 80 per cent of year ago . . . Can buy in compliance through regular sources at present."

East Tennessee Packing Co., Knoxville: "Killing is 70 per cent of normal."

Dixon Packing Co., Houston, Tex.: "Total kill about normal due to heavier calf receipts."

Henry Fischer Packing Co., Louisville, Ky.: "Cattle kill 35 per cent of normal . . . We are buying a few cattle in compliance . . . Some others close, but regular supplies are light."

Packers in the Corn Belt fared no better. Vic Gibbs of Tobin Packing Co., Estherville, Ia., told the PROVISIONER that the week's kill would be about 60 per cent of normal. He stated that cattle are available but feeders are refusing to sell. Geo. A. Hornel & Co., Austin, Minn., reported that cattle kill for the first three days of the week was 31½ per cent of normal, and that compliance figures to date show that the company is 12c per head in compliance, indicating that the company is pushing the limit to get cattle.

Kingan & Co., Indianapolis, killed about a third of its normal volume this week. Oscar Mayer & Co., Madison, Wis., killed approximately 60 per cent of its quota, with cattle being bought approximately at compliance through usual sources. Rath Packing Co., Waterloo, estimated its slaughter would be 20 to 25 per cent of normal. The E. Kahn's Sons Co., Cincinnati, has been operating at 20 to 50 per cent of normal the past few weeks. It reported that cattle are not available at compliance prices from its regular sources.

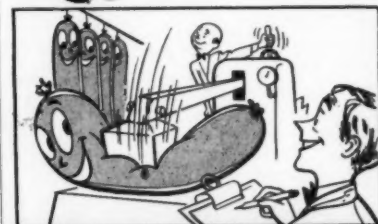
Only about 13 hours of killing at minimum rate, 10 to 15 per cent of normal, was reported by Hunter Packing Co., E. St. Louis, Ill. It has bought all the cattle it could in compliance. The Liebmann Packing Co., Green Bay, Wis., has found it almost impossible to buy cattle in compliance and its output is roughly 40 per cent of normal. Hammond Standish & Co., Detroit, discontinued cattle operations some time ago. Stark, Wetzel & Co., Indianapolis, said its cattle kill was 10 per cent of normal and that it is not able to buy in compliance. Pipkin, Boyd and Neal, Cape Girardeau, Mo., killed at 60 to 65

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Producers and Importers of Sheep Casings

per cent of normal. The kill was mostly cows and bulls. Cattle were not available at compliance prices.

Indicative of the situation on the West Coast were these reports:

Carstens Packing Co., Spokane, Wash.: "Kill this week two-thirds of normal . . . Last week, less than 50 per cent . . . Cattle receipts through regular sources are not sufficient, and most cattle in the area are not being bought in compliance."

Seattle Packing Co., Seattle, Wash.: "Cattle supply fair but cannot buy in compliance . . . Our own feedlots are an important factor in our case."

Luer Packing Co., Los Angeles: "Cattle kill approximately 20 per cent of normal . . . There are relatively no compliance cattle and regular sources are not sufficient."

Pepper Packing Co., Denver, reported that its cattle kill was down 65 per cent and it was unable to buy any grades in compliance. Great Falls (Mont.) Meat Co. reported it was unable to buy commercial cows in compliance.

Although many reports indicated that cattle were being shipped East in larger numbers, the established packers which reported to the PROVISIONER said production was off. Lackawanna Beef and Provision Co., Scranton, Pa., said kill was approximately 70 per cent and it was difficult to buy in compliance. Somerville (Mass.) Dressed Meat Co. said slaughtering was 50 per cent of normal and it could not buy in compliance. It reported that receipts at the Brighton Stockyards were half of normal and that cattle were "disappearing" into unknown channels. Schaffner Bros. Co., Erie, Pa., slaughtered only 40 per cent of its normal kill. Knauss Brothers, Poughkeepsie, N. Y., slaughtered 30 per cent normal. John J. Felin, Philadelphia, has quit killing cattle.

The Wm. Schludberg-T. J. Kurdle Co., Baltimore, was scheduled to go into compliance on May 28, due to its accounting setup. In attempting to stay in compliance, its slaughter was reduced 60 per cent last week. Still, the firm remained out of compliance at weekend. It estimates that slaughter will be even less for this week.

H. M. Conway, director of research of the National Live Stock Producers Association, stated that while the proportion of cattle shipped East has been somewhat larger this week, numbers were considerably below normal. Chicago cattle receipts for the first four days were reported to be 20,573, the lowest since April 1948. Of these, 11,307 were shipped East.

Most consumers had not been affected by the beef this week although a few areas were without beef.

Eugene Meyer, sr., president, Illinois Packing Co., Chicago, reported receiving a long distance telephone call from a citizen in Miami, Fla., asking if he couldn't send him some meat as there was no beef to be had in Miami. The man said his appetite was still healthy and he enjoyed meat, especially good beef.

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PERSONALITIES

and Events

OF THE WEEK

►The Powers Sausage Co. started operations May 1 in its new plant at 1134 National ave., Nestor, Calif. The kitchen is a new addition to an existing food plant. The new unit includes a kitchen, boning room, two storage coolers, a curing cooler, a smokehouse unit and related non-operating departments.

►The Viau Sausage Co., Escanaba, Mich., has begun full production, Emil Viau, manager, reported. With the installation of new cutters and grinders in the sausage kitchen, a volume of 3,000 to 5,000 lbs. of sausage can be manufactured weekly. The firm handles its own distribution to stores within a 75-mile radius of Escanaba. Following a recent contest in which the public was asked to suggest brand names for the products, Viau announced that top grade sausage will bear the name Blue Arrow while the second grade will be known as Emrose. The company makes large bologna, ring bologna, franks, Kielbasa, Polish sausage, pork sausage and smoked liver sausage.

►Irving Mendelson, trustee, has filed a plan of reorganization of the New York Meat Packing Co. and a hearing to consider the plan will be held on June 15, 1951, at 11:30 a.m., at Room 318 of the United States Courthouse in New York city.

►The June issue of *Fortune* magazine contains sketches of the two leaders of the packinghouse unions—Ralph Helstein, who was elected president of the United Packinghouse Workers of America, CIO, in 1946, and Pat Gorman, secretary-treasurer of the Amalgamated Meat Cutters and Butcher Workmen, AFL. Coincidentally, both are members of the bar. Also coincidentally, each man receives technical advice from one of two brothers, Norman and David Dolnick. David is research and education director of the Meat Cutters while Norman is technical adviser and in charge of publicity for the CIO union.

►R. A. Rath, chairman of the board of directors of Rath Packing Co., Waterloo, Ia., is one of two members of the committee for the reception and entertainment of dignitaries during the dedication of the Waterloo Municipal Airport, June 9 and 10. Rath is chairman of the Waterloo Airport Commission.

►An interest in the North Ga. Pro-

AFTER 51 YEARS with Kingan & Co. of Indianapolis, Frank W. Quinn retired on June 1. The picture of him with W. R. Sinclair, chairman of the board, represents a farewell of one Kingan family to another after an association of more than a century. Sinclair's grandfather founded the firm in Ireland in 1832 and Quinn's grandfather started to work for him about three years later.



vision Co., Inc., Cumming, Ga., has been sold by Roy P. Otwell, president, to R. G. McConnell, now a vice president and sales manager, and to Charles C. Brooks, vice president and general manager. The company has had a substantial growth in the two years of its existence. It has modern facilities for slaughtering, processing and selling meat products, and a fleet of six re-

frigerated trucks. It serves the North Georgia area, including metropolitan Atlanta, with a complete line of beef and pork products under the brand names of Sawnee Mountain and Chief Sawnee.

►Work has started on an addition to the Arvada Packing Co. at Arvada, Colo. It will be used for expanded cooler facilities, additional lard and tallow processing, sausage manufacturing and for refrigeration and boiler room. It is expected that the addition will be completed in about six months, Mort Fisher, company official, said.

►First Spice Mixing Co., New York, has appointed Ray Corbin its representative for Texas, Oklahoma and Arkansas, M. U. Heiman, manager, announced this week.

►J. R. Herd has been appointed general manager of Armour and Company's soap division, E. W. Wilson, vice president, announced this week. The company also announced the appointment of William E. Langford as manager of industrial soap sales. Herd, who was household soap sales manager, was formerly head of the company's general plant sales department. Langford has been with the company 22 years in the industrial soap department. He succeeds Thomas M. Galvin, who is retiring after 40 years.

►Jack Karp and Vern Opp have been given an interest in Sloman, Lyons Brokerage Co. of New York and Chicago, it was announced this week. Karp is in the New York office of the company and Opp is in the Chicago office.

►Fire of undetermined origin at the Kauf Meat Packing Plant near Hastings, Nebr. caused considerable damage to the buildings and destroyed some meat which was smoking.

►A wage increase of 7c per hour provided in a contract signed May 31 by High Grade Packing Co., Galveston,

50?
60?
70?
75?

WHO is the veteran, still active in the meat industry, with the greatest number of years of service?

We don't know—perhaps YOU do.

THE NATIONAL PROVISIONER would like to honor this individual in the magazine's big sixtieth anniversary issue, to be published late in 1951.

If you believe you are the man, or know a likely candidate, please write to the Editor, The National Provisioner, 15 West Huron st., Chicago 10, Illinois.

Give us the name and address of the candidate and a brief outline of his industry service record. We may want more facts and pictures later.



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Loaves . . . summertime-favorite Pimento Loaves . . . popular Bar-B-Q Beef Loaves . . . **HIT THE JACKPOT WITH THIS SALES-PACKED LINE-UP OF ALL-SUMMER FAVORITES.** Give your customers a break! They're looking for flavor . . . why not give them all of it? Hold onto those valuable meat juices so that your loaves have the full, appetizing taste appeal your trade counts on you to deliver!

The quick sales response to CUSTOM-made Chicken Loaves makes them a "must" on your list of summer specialties. Have your CUSTOM Field Man show you how to build your summer business around sales-winning Chicken Loaves. The wide-spread popularity of this one item will increase the sales of all your specialties! Your CUSTOM Field Man is an expert at showing you how to capture the full sales potential of your market area. Contact him today!

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CUDAHY PACKING CO. has announced two promotions in sales. C. J. Wray, left, since 1946 manager of the company's direct sales division at its headquarters office in Omaha, has been named general manager of its plant at Albany, Ga. Starting with Cudahy in Memphis as a messenger boy in 1921, he later worked at other southern units. J. R. Vaught, right, who has been manager of a sales division operating out of Omaha, has succeeded Wray. Vaught has been with the Cudahy sales organization since 1934.

Tex., and Local 363, Amalgamated Meat Cutters and Butcher Workmen brought to an end a six-day strike at the plant.

►An estimated \$15,000 worth of fresh and processed meats were destroyed and part of the building damaged in a recent fire at the Micelle Packing Plant, Lake Charles, La.

►Duke Reichenbach of the sales staff of Berth Levi & Co. has been confined to the Winfield Hospital at Winfield, Ill. for several months. From last reports he is progressing nicely and is looking forward to being released within a month to six weeks.

►Arthur Sitterle, 56, manager of Armour and Company, San Antonio, died unexpectedly recently of a heart attack while watching a fight at the Municipal Auditorium.

►William A. Stowe was named manager of the Yorkshire Creamery Co., a wholly-owned subsidiary of John Morrell & Co., Ottumwa, Ia., succeeding C. G. Reeve, who recently retired.

►Newly incorporated New York state firms include: Bronx Boning Center, Bronx, N. Y., incorporated by John Lorz, Irene Kobrin and George Trabold of 349 E. 149th st., Bronx; Schalweb Provisions, New York city, incorporated by Ferdinand Schaller, Adolf Hutzenlaub and Fritz Lutz, 3155 Schuyler Plaza, Bronx; Buffalo Retail Butchers Rendering Corp., Sloan, N. Y., by Alvin G. Baumgart, George W. Buzzard and Walter C. Butler, 4201 S. Ashland ave., Chicago; Nassari Provisions, New York city, by Whilemina Paulus, Harriet Ditchek and J. L. Simon, 135-16 Rockaway Beach blvd., Belle Harbor, L. I., N. Y., and Buffalo Abattoir, Buffalo, by Hyman G. Gould, Max Cohen and Lester A. Gleiner, 114 Alliance ave., Rochester, N. Y.

►The Keystone Packing Co., Houston, Tex., and its sales affiliate, Crown Packing Co., were closed recently. Morris

H. Cohen, president, said the reason was the high price of meat and what he called a "consumer's boycott."

►A new three-story masonry office building, completely modern and air-conditioned, is being erected by the Rath Packing Co., Waterloo, Ia., at a cost of \$348,000.

►Charles H. Mather, 61, meat curing superintendent of the Rath Packing Co., Waterloo, Ia., died recently.

►Edward A. Stolt, 70, a retired salesman for Swift & Company, died recently in Newark, N. J., where he had lived for 33 years.

►A city council hearing on the application of the Wagers Packing Co. for a city permit to construct a meat packing plant in Houston, Tex. drew loud protest recently. L. E. Flotte, engineer who designed the new plant, told the council that it would not cause offensive odors. But residents in the area stated they were not only fighting the proposed new plant, but would like to see five other plants in the general area moved out.

►Charles J. Eastman, 76, formerly a sales representative in the San Joaquin Valley, California, for Swift & Company, died recently. He had retired in 1946.

►Rath Packing Co., Waterloo, Ia., has opened a new buying station near Iowa Falls. Eldred Harman, a graduate of Iowa State college in animal husbandry, is managing the station.

FLASHES ON SUPPLIERS

LINK-BELT COMPANY: Maurice J. Erisman, chief engineer at Link-Belt's Los Angeles plant since 1946, has been appointed assistant chief engineer for the company's Pershing Road Chicago plant. Homer J. Foye, chief engineer at Seattle, will succeed Erisman at Los Angeles. Both men joined the Link-Belt organization in 1933.

THE CINCINNATI BUTCHERS' SUPPLY COMPANY: General offices and plant will be closed from July 1 through July 15, inclusive, for vacation.

CONTINENTAL CAN COMPANY, INC.: Warren A. Lacke has been appointed general manager of industrial relations, succeeding J. E. Niederhauser, retired. Before joining Continental in 1944, Lacke was with the industrial relations department of Carnegie-Illinois Steel Co.

GAYLORD CONTAINER CORPORATION: This St. Louis firm has named G. Gordon Hertslet to head its newly formed customer public relations and advertising department effective June 1. Hertslet was formerly an account executive with Oakleigh R. French and Associates, St. Louis ad agency.

WM. J. STANGE COMPANY: T. R. Miles has been advanced to production manager of this Chicago concern, it was announced by H. R. Ansel, secretary-treasurer. Miles will be in charge of the company's three Chicago plants as well as the Oakland (Calif.) branch.

**"BIG 4"
Approved**



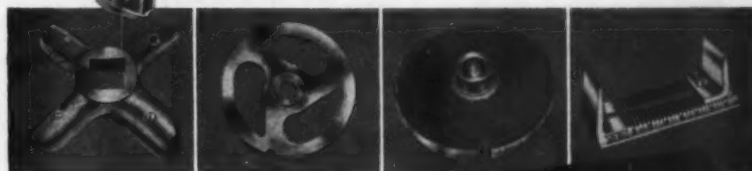
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble — easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore — top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles — in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



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SPECO, INC.

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Boxes?**

**CORNELL can furnish any
kind used in the
Meat Packing Industry**

Folding Cartons . . .
Display Cartons . . . Designed and
printed in one or many colors for
catching a buyer's roving eye.

Corrugated Shipping Containers for packaged
products.

Solid Fibre Shipping Cases for extra strength
and moisture resistance.

Weatherproof Solid Fibre Export Cases

V2s, V3s, Vus, W5s Government Cases

Cornell WOOD PRODUCTS COMPANY
HUMMEL & DOWNING DIVISION
MILWAUKEE 1, WISCONSIN

How Safety Work Pays

(Continued from page 13)

committee is rotated to expose a greater number of employees to the importance of safety work and the methods used.

Two additional steps were taken to aid in dissemination of the safety message to employees: safety posters are displayed monthly and a simple company safety bulletin (broken down departmentally) has been installed. Each month the safety posters, furnished by the National Safety Council, are reviewed and a selection is made for plant-wide posting. The safety record of each department is posted at a central location adjacent to the time card rack. A fair amount of intra-departmental competition has been created by the public posting of departmental records.

What has been the record of the safety program to date? There are no data covering operations prior to 1949 when the safety program was started, but it is known that the record has been improved greatly. March of this year was the first month in the history of the company during which a perfect no-accident safety record was attained. The occasion was used for a special meeting of the foremen and the safety committee. The fact that the interest of the employees had been caught was shown by the general concern lest the record be broken.

Records Prove Program Merit

As of May 11, 1951, the departmental record of days worked without lost time accidents was: kill, 122; cut, 188; boning, 97; canning, 33; packing, 864; grinding, 167; market, 129; dry salt shipping, 116; dry salt cellar, 144; lard, 29; lard rendering and fertilizer, 864; engine room, 864; maintenance, 605; cooper shop, 864; night cleanup, 864; elevator and janitor service, 864; office, 864; foremen and scalers, 864; guards, 169. This is not a bad record for a plant which had no established safety program prior to 1949. (The frequency of 864 is accounted for by May 11 being the anniversary date of the safety program.)

To dramatize safety, Brennan management decided to use a vehicle that would affect the greatest number of employees—the mesh glove. Prior to inauguration of the safety program, wearing of a mesh glove was an option of the individual butcher. Nicol made a preliminary study and on the basis of this study he sold management on the idea of underwriting the entire cost of providing mesh gloves for all butcher workers. These represent 40 per cent of all employees of the firm. The responsibility for enforcement of this regulation, as well as for all other safety measures, has been placed on the foremen. However, management states that there was no employee resistance.

The record, according to Munnecke, was most gratifying. By actual cost records kept in 1949, the first year of

the safety program, knife cuts cost the company \$2,964.27 in medical fees and compensation payments. The cost of the original mesh gloves introduced in July, 1949 was \$1,005. The cost of knife cuts for 1950, the first operative year with the mandatory mesh glove ruling, was \$272. Even after accounting for the cost of the gloves there was a total saving of \$1,687.27 for the year.

Furthermore, the proportion of knife accidents to total accidents has dropped sharply. In 1948 the plant had a total of 264 accidents of which 131 were knife cuts. In 1949, when the mesh gloves were worn for about half the year, the plant had a total of 133 accidents of which 45 were knife cuts. During the first four months of this year the plant had 36 accidents of which only seven were knife cuts.

It is to be noticed that the safety work represented by the mesh gloves has had a salutary effect on the overall accident picture since frequency has been reduced. It is pointed out that this is a demonstration that safety snowballs both ways. Have no program and accidents mount until you are a high cost risk; have a program and they fall until you are a highly desirable insurance risk.

The above figures do not reflect the severity of knife cuts, but the cost figures used in connection with the mesh gloves do. Likewise, of the accidents reported, only a fraction were lost time accidents. It is interesting to note that there was no impairment of productivity standards with the introduction of the mesh gloves. Since that time production standards for boning have been increased.

The P. Brennan plant is now participating in the meat packers' safety contest sponsored by the National Safety Council. At this point it is a stimulant to a better record, but management is confident that in the not too distant future, the plant will be able to win some of the laurels in this nationwide contest.

Green Sheep Intestines Placed Under Ceilings

OPS issued on June 4 Supplementary Regulation 32 to the General Ceiling Price Regulation, establishing ceiling prices on sales of green sheep intestines to manufacturers of surgical sutures and to processors who sell to such manufacturers. Purpose of the regulation was to make certain that an adequate supply of raw materials for the manufacture of surgical sutures would be available. The sheep kill decline in the last year has caused a shortage of this vitally needed material.

The regulation also provides that sales of green sheep intestines to buyers other than manufacturers of surgical sutures and processors selling to such manufacturers will continue to be governed by the GCPR, except that such sales may not be made at prices above those fixed by SR 32.

NLSMB Annual Meeting and Two Meat Conferences To Be Held Next Week

Present-day problems relative to meat of interest to the livestock and meat industry and to homemakers and consumers will receive major attention at the twenty-eighth annual meeting of the National Live Stock and Meat Board, June 14 and 15, in Chicago.

Reports will be presented by the Board's general manager, R. C. Pollock, and members of the departmental staff, to more than 300 industry representatives who will attend. One of the outstanding sessions will be devoted to meat research, with reports presented by research workers from leading colleges and universities.

Other speakers will include Roger B. Fleming of the American Farm Bureau Federation; Dr. Herrell DeGraff of Cornell university; Lt. Col. C. A. Rogers of the Office of the Quartermaster General, U. S. Army, and Wesley Hardenbergh, president, American Meat Institute.

A three-day meeting which will be attended by 60 or more meat experts from Land Grant colleges and the Department of Agriculture, sponsored by the Meat Board, will convene in Chicago next Tuesday. One session of this Fourth Annual Reciprocal Meat Conference will be devoted to problems brought about by the defense program. A half-day meat grading clinic will be conducted at a Chicago packing plant.

Also next week, authorities in the field of meat cookery from nine colleges and universities and the USDA will hold a two-day conference at Chicago. This conference, also sponsored by the Meat Board, will afford an opportunity to evaluate merits of many of the methods of meat cookery being used today.

Retail Beef Price Posting

The nation's more than 300,000 meat markets will have until June 18 to post official OPS retail beef ceiling price lists. Because of delays in printing the official lists, the date was extended two weeks from June 4. Koshers lists, however, will be available by June 11, the date set for their posting.

There will be 54 different charts—one for each of the three groups of retailers in the 18 retail zones into which the country is divided. The price list must be placed at or near where the meat is sold and where customers can readily see it. At least one list must be posted for each 20 ft. of meat counter space.

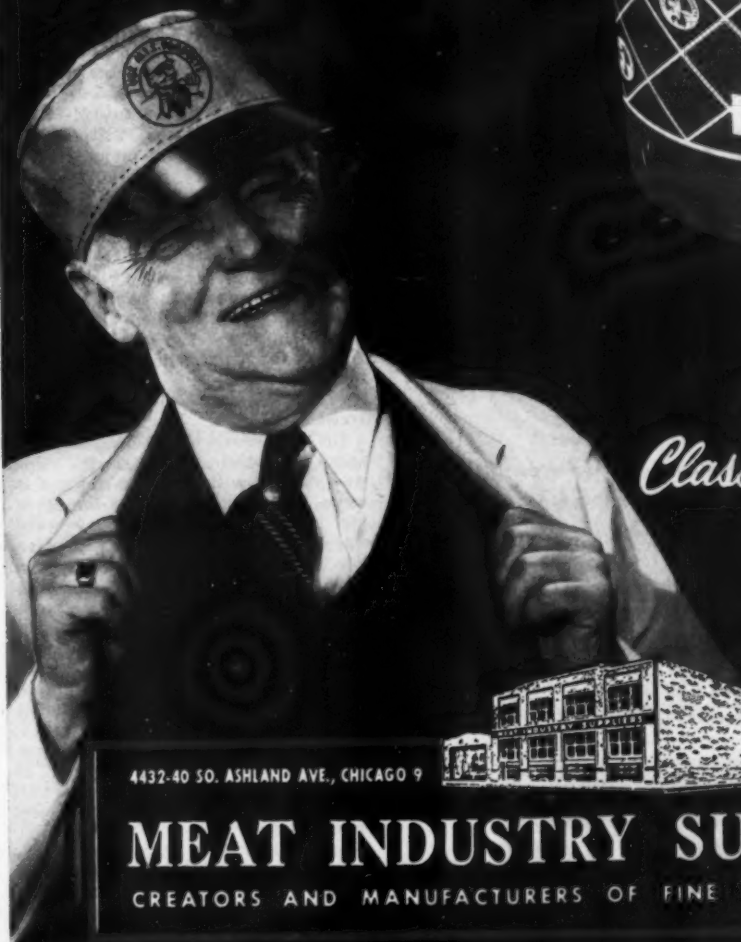
Florida Inspection Bill

The Florida legislature has passed a meat inspection bill which calls for rigid inspection of all slaughtering and meat processing plants and requires that all meat offered for sale carry a stamp showing approved inspection by federal, state and local authorities.

*Isn't
That
Something!*



*In a
Class by Itself!*



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LABORATORY

MEAT INDUSTRY SUPPLIERS

CREATORS AND MANUFACTURERS OF FINE FOOD SEASONINGS

GRADE YOUR OWN Cannery and Cutters for important savings in grading costs and time!

COLD SKINNED VEAL & CALVES
must also be re-marked!

**THE GREAT LAKES No. 250
GRADE MARKER** is the equipment
you need to do these grade mark-
ing jobs.

Brands complete length of carcass in
one sweep of brander with any desired
grade mark from 10 to 60. Makes 3
imprints each 2 inches. Has sturdy
aluminum branding head, steel shank,
hardwood handle and felt inking roll.
Holder is priced at \$11.50, engraved
brass marking wheels with 1/2" figures
(10, 20, 30, 40, 50, 60, 70) \$10.50 each.
Order now!

Great Lakes Meat Branding Ink
\$1 per qt., \$2.20 per gal.
Finest available!

Order
now!

GREAT LAKES

STAMP & MFG. CO.
2500 Irving Pk. Rd., Chicago 18



**No. 250
GRADE MARKER**

CLASS Identification STAMPS

Engraved brass hand stamps with
1" letters — hardwood handles

**BULL, VEAL, CALF or LAMB
Stamps**\$4.25 ea.

YEARLING Stamps \$7.25 ea.
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Note: Class Identification, as marked by
stamps above, is required on each wholesale
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Swift's Flood Protection

(Continued from page 15)

it from the rain. Plant employees filled 44,000 sand bags and placed them on top of the sand-cinder-earth dikes and around vital parts of the plant which required protection from seepage. Sand bag perimeters were constructed around the plant's four wells and portable gas pumps were placed within them to keep the areas free of seepage. Likewise, as an additional precaution, an hourly analytical check was made on water from various plant sources. On Monday, April 16, when most of So. St. Paul's meat packing industry was flooded, Swift was operative. Its hog kill was working at 60 per cent of capacity and beef kill at 80 per cent. Additional pumps had to be placed in operation to take care of the seepage and the condensers on the melters were shut down, but the overall picture at the plant was very definitely one of business as usual.

However, there were a few minor problems. Livestock had to be trucked in from outlying points as distant as 100 miles since the So. St. Paul livestock yards were flooded. In a like manner, product moving from the plant had to be trucked out since the rail roadbed was too soft to risk travel by locomotives. During the period 50 cars of Prem, baby food and Swiftning were trucked from the plant along with the fresh meat.

On April 16, U. S. Army Engineers stated that the crest of the flood had been reached and that by April 18, the water would slowly start to recede.

On April 17, dressing operations again were approximately 60 and 80 per cent of capacity, and all plant departments except the glue house were functioning. The latter was shut down because of a broken sewer which was repaired after the flood waters had receded.

On Wednesday, operations again proceeded as before, although the plant was plagued with trouble at one of its wells. However, because of the checking instituted previously, city water was substituted until proper chlorination equipment had been secured and was operative.

By April 19, hog dressing operations were normal, although beef work was still on a restricted scale. Swift lost 25c per head in connection with its limited beef operations but willingly bore this loss to keep its crew intact. On this day the plant also started to pump back the water from its property frontage. The water level on Grand street, which separates Swift properties from the stockyards, went down 5 in.

By April 23 the livestock yards were practically dry, and normal livestock shipments were resumed. However, it took about another week before the debris left by the flood could be cleared from the meat packing center and operations resumed at a normal tempo.

By April 24, when the flood was a matter of history, Swift's St. Paul

OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended
Quality Sausage Seasonings Exclusively: Nothing Else.

Our Salesmen will call on request

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

plant had achieved an enviable record. Through determination, hard work and foresight, it had held a flood at bay, the first time any company plant had accomplished this feat. The job was done at no small cost. Direct labor expense of dike building amounted to \$80,000. Added to this figure were the costs of material and equipment purchased and rented and the loss on slaughtering livestock at a slow rate with a capacity dressing gang.

What did the company gain? It did not have to stand the expense of cleaning up the flood mess. But, most important, it gained the good will of its employees, the farmers and the community which were dependent upon it for their livelihood. No employee lost a day's pay because of the lack of work.

In a letter of commendation to John Holmes, president, Harold LeVander, president of the South Saint Paul Civic and Commerce Association, stated, "Swift & Company has won a lot of good community public relations."

OPS Eases Importers' Filing Requirements

In Amendment 3 to CPR 31, OPS has simplified filing requirements for importers and extended the deadline for filing reports to July 15, 1951. The amendment provides that importers need not report quantities at the time they file their price markups under the regulation, but only the commodity, class of buyer and dollars and cents markup. Importers who have filed their markups, or who do so before July 15, may use the new price ceilings established under the regulation.

Illinois Horsemeat Bill

The Illinois House has approved a bill to regulate the sale and distribution of horsemeat. The measure would require that firms engaged in such business obtain a license from the state agriculture department.

Ruling on Sales to Ships

Sales to ships by hotel supply houses, combination distributors and packers were placed by OPS under CPR 24.

Management Consulting Service

DIVERSIFIED EXPERIENCE
WITH BACKGROUND IN
MEAT AND FOOD PRODUCTS

RAYMOND M. HANNA

W.O.W. BUILDING

OMAHA 2, NEBR.

- METHODS
- PRODUCTION STANDARDS
- PRODUCT YIELDS
- STANDARD COSTS
- INCENTIVES
- WAGE & SALARY EVALUATION
- ORDER WRITING, BILLING, SHIPPING PROCEDURES
- COST ANALYSIS

The Colson[®] Universal Drum Truck

for fast, safe
handling of
drums and
barrels



One man, with the COLSON universal drum truck, easily does the work of two. It locks any size container between the adjustable chimb hook and pick-up tips, lifts it easily and carries it with the weight evenly balanced over the wheels.

Other work-saving Colson materials-handling equipment includes hand trucks, platform trucks, Lift-Jack systems and wheels and casters to meet every industrial application. Write us or consult your phone book for the Colson office near you.

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CASTERS

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INDUSTRIAL TRUCKS

GAIR



ROBERT GAIR COMPANY, INC.
PAPERBOARD • FOLDING

R SHIPPING CONTAINERS

Protect FAMOUS PRODUCTS GOING TO MARKET IN MULTICOLOR **GAIR** FOLDING CARTONS

Gair Corrugated Containers are so scientifically constructed that they offer the utmost PROTECTION against the many hazards of shipping ... truly amazing how they withstand tremendous knocking about and rough usage ... always dependable PROTECTION for cartons and contents.

Gair Containers and Gair Cartons both possess powerful advertising and selling features ... a great stimulus to impulse buying which is a potent factor in today's SELF-SERVICE selling.

Reach a new sales peak this year ... move ahead of competition ... increase the prestige of your product with the SELL-ON-SIGHT magic of Gair Folding Cartons. Enjoy the shipping PROTECTION of Gair Corrugated Containers.



® Reg. U. S. Pat. Off.

WRITE TODAY for samples and technical information

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N G C A R T O N S • S H I P P I N G C O N T A I N E R S



It's at the Counter that

Customer Confidence Counts Most!

Customers are constant when
they learn to have confidence
in the products they buy.

For over three-quarters of a century,
PRESKO PRODUCTS have
helped packers build customer
confidence by giving hams,
sausages and other meat
specialties superb flavor,
fine texture and savory
on-the-table goodness.



PRESKO PICKLING SALT

for fast, mild curing.

BOARS HEAD SUPER SEASONINGS

for uniformly full-bodied flavor.

For the Scientific Processing of Meat and Meat Products

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products

Preservaline Manufacturing Company, Flemington, N. J.

NEW EQUIPMENT *and Supplies*

COOLING TOWER — The 4-blade axial-flow fan in the Carrier Corp. models 22E6 and 22E8 cooling towers is driven by water turbine, thus eliminating the need for outdoor electrical con-



nections. The turbine is cast in journal bronze and is statically balance to eliminate excess vibration. The units have an eliminator blade section which reduces overspray. The fill material is asphalt impregnated board which is light in weight, non-warping and impervious to water. The four models are designed for 5, 7½, 10 and 15 hp air conditioning systems.

MULTI-STAGE PUMP — A high pressure centrifugal pump-motor unit, the Figure 6606 is a space saver because of its vertical construction. The pump is adapted for general use in handling liquids which are non-corrosive to iron or bronze and may be used for boiler feed service where temperatures do not exceed 250 degs. F. Figure 6606 pumps are available in 2, 3, 4 or 5 stage construction; each stage is a separate section with all sections held together by thru-bolts outside the water passages. A compression sleeve type coupling connects the stainless steel pump shaft with the motor shaft. The vertical type motor has a NEMA type C mounting flange and the motor bearing is of ample size to carry the thrust load of the pump.

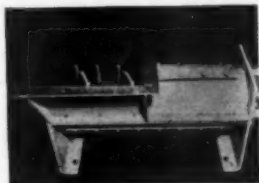
Stuffing box pressure is relieved through a return from the water seal ring to a lower pressure at an intermediate stage. The Deming Co., Salem, Ohio, manufactures the pumps in capacities ranging from 10 to 45 gpm against heads up to 400 ft. with 2, 3 and 5 hp motors operating at 3,500 rpm.

ELECTRIC FORK TRUCK — The "Lift-King" electric fork truck, manufactured by the Yale & Towne Mfg. Co., Philadelphia, has been designed to combine the features of a small wheelbase and maneuverability with sit-down operation. The lifting and tilting mechanism are within easy reach of the steering wheel. A



magnetic control prevents the driver from overloading the motor and a special device in the control also prevents a reversal of power in any but first speeds. The trucks have a maximum speed of 6½ mph and are available in capacities up to 2000 lbs.

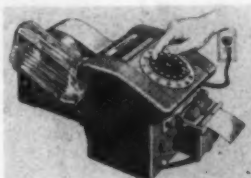
ROTARY CRUSHER — Utilizing a high torque at relatively low speeds, the Rietz Prebreaker is adapted for the crushing of bone



and other items which require breaking before processing. According to the maker, the Rietz Mfg. Co. of San Francisco, the unit's

reported high capacity output at low speed will help keep power costs down. The strong construction of the unit will handle heavy shock loads. All moving parts are readily accessible for cleaning. Prebreakers are available in five sizes, ranging from 10 to 100 rpm; ¼ to 100 hp; 6 to 18-in. rotor diameter, and 10 to 48-in. effective length. All models are made in either stainless or carbon steel.

TAPE DISPENSER — Accurately measured lengths of gummed tape are dis-



pensed by the Marsh Electric Dial-Taper, made by the Marsh Stencil Machine Co., Belleville, Ill. Operating on the principle of the dial telephone, the unit will automatically measure, moisten and cut sealing tape in lengths ranging from 3 to 39 in. in any sequence without pre-setting. The unit will operate on any 60 cycle, 110 volt AC lighting circuit and handles rolls of tape in widths of from 1 to 3-in. The moistening water is warmed in the dispenser to provide a better seal.

NEW METER MANIFOLD — A compound meter manifold which will prevent

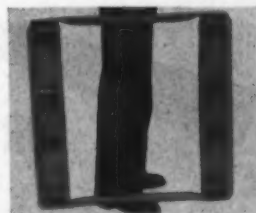


shutdowns and extra-hour work when the water meter is removed for repair has been developed by the Rockwell Mfg Co. of Pittsburgh. By isolating one side of the manifold, the meter may be removed while the flow continues through the other

meter passage. The assembly consists of two single register compound meters in combination with four lubricated plug valves and two 8-in. reducing manifolds. The manifold has a flow capacity of 1,600 gpm. With this unit, it is also possible to check-test a meter in service without interruption of water flow.

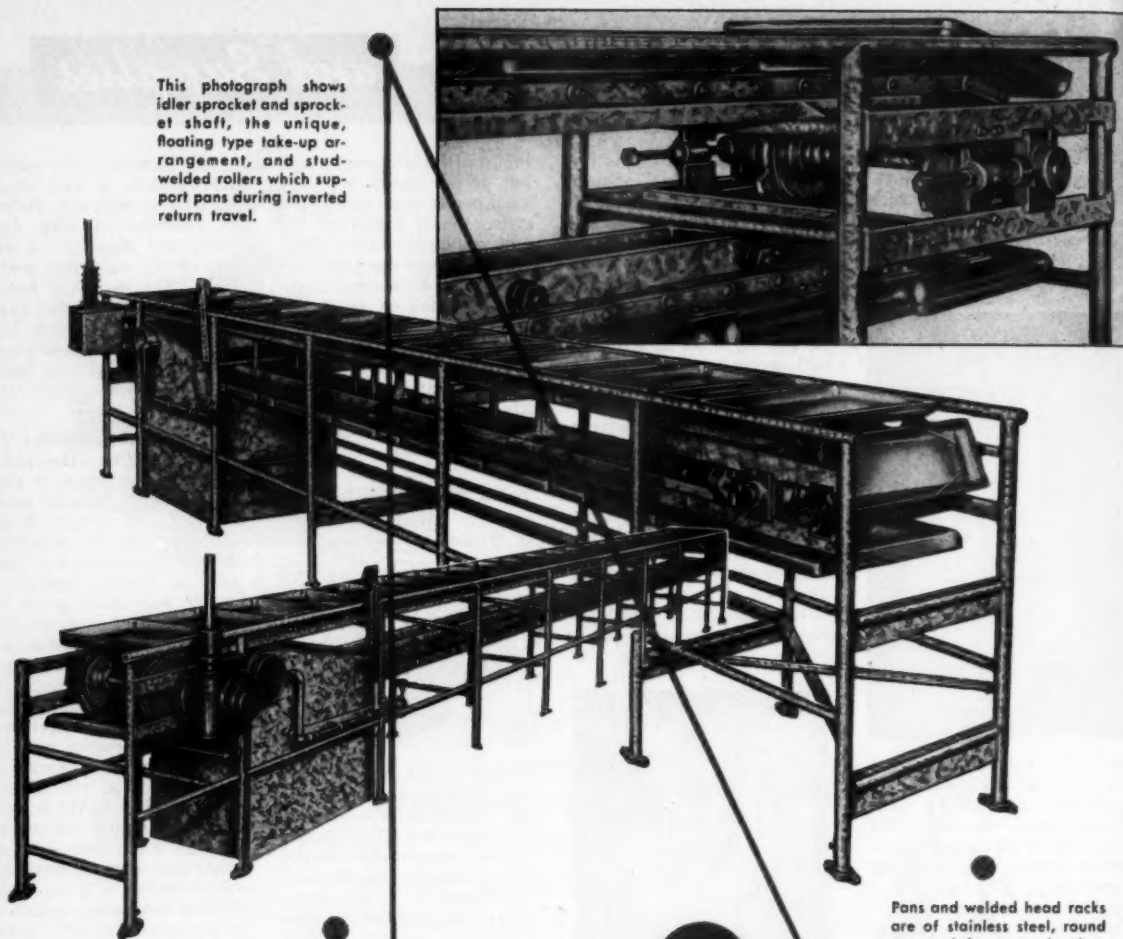
RUST-INHIBITING PRIMER — Developed to arrest the creep of rust in steel manufactured products, X-I-M Flash Bond, made by the H. Forsberg Co. of Cleveland, will provide a flexible undercoat which will bond paint to many types of surfaces. According to the manufacturer, the material has shown excellent results in bonding paint to wood, plastic, masonry and metal surfaces. The product may be applied by brush, spray or by dipping and will air-dry or bake. The liquid is particularly adapted for use in storage plant interiors or other places where moisture condensation is a problem, since it has shown satisfactory results in salt, moisture and humidity chamber tests.

PALLET DOLLY — For moving palletized loads to positions where fork trucks



can easily handle them, the Roll-Rite pallet dolly is easy to carry, yet strong in construction. The dolly is suited for use in freight cars or trucks where a mechanical carrier plus load might break through the flooring or truck bed. The dollies are of tubular and pressed steel construction and are manufactured by the Roll-Rite Corp., Oakland, Calif., in sizes ranging from 30 x 30 in. to 48 x 48 in.

This photograph shows idler sprocket and sprocket shaft, the unique, floating type take-up arrangement, and stud-welded rollers which support pans during inverted return travel.



Drive, which is synchronized with the movement of the carcass conveyor, is through a worm and worm gear reducer. Galvanized sterilizing cabinet automatically washes returning pans as they pass through four station hot water spray.

Pans and welded head racks are of stainless steel, round cornered for easy cleaning, and are attached to conveyor chains with "stud-welded" screws. Frames are welded pipe construction and are hot-dip galvanized after fabrication.

TABLES FOR THE MEAT PROCESSING INDUSTRY

"Boss" engineers, alert for opportunities to improve existing meat processing equipment, as well as to create new and better tools for the expeditious handling of the meat packers work, have added two new viscera inspection tables to the popular "Boss" line of packing house equipment.

Reference to the photographs and descriptive text which forms a part of this advertisement will disclose a number of advantageous departures from standard inspection table design. Your inquiry will bring full information by return mail.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

June 2nd Weekly Meat Output Falls 6%; Keeps Pace With 1950

FEDERALLY inspected meat production continued to decrease in the week ended June 2, according to the U. S. Department of Agriculture. Output of 261,000,000 lbs. of meat fell 6 per cent below the 278,000,000 lbs. estimated a week earlier and 1 per cent

before and 120,000,000 lbs. in 1950.

Calf slaughter rose to 88,000 head compared with 87,000 head killed in the previous week. This total was 11,000 less than the 99,000 calves slaughtered in the same 1950 week. Inspected veal output for the three weeks under com-

Lard output fell to 36,000,000 lbs. compared with 38,100,000 lbs. a week before and 31,300,000 lbs. last year.

Sheep and lamb slaughter was 154,000 head compared with 148,000 in the preceding week and 206,000 in the same week a year before. Lamb and mutton output in the three weeks under comparison amounted to 5,900,000, 5,900,000 and 9,000,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended June 2, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod. mil. lb.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
June 2, 1951.....	202	109.5	88	9.5	986	136.1	154	5.9	261.0
May 26, 1951.....	218	119.7	87	9.2	1,044*	145.0*	148	5.9	277.8*
June 3, 1950.....	222	119.5	99	11.0	876	123.8	206	9.0	263.3

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
June 2, 1951.....	980	542	194	106	248	183	90	38	14.7
May 26, 1951.....	960	540	190	106	246	187	95	40	14.8
June 3, 1950.....	977	538	197	111	255	181	92	44	14.0

*Revised.

under the 263,000,000 lbs. produced in the same week a year earlier.

A drop of 7 per cent brought total cattle slaughter in the week to 202,000 head compared with 218,000 head in the preceding week. The June 2 weekly cattle kill slipped 9 per cent beneath the 222,000 head reported for the corresponding period a year ago. Beef production dropped to 110,000,000 lbs. compared with 120,000,000 lbs. a week

parison totaled 9,500,000, 9,200,000 and 11,000,000 lbs., respectively.

Despite the fact that the hog kill of 986,000 head declined 6 per cent from the 1,044,000 head killed a week earlier, the present slaughter jumped 13 per cent above last year's 876,000 head total. Pork production was 136,000,000 lbs.—a drop of 5 per cent from the preceding week and a 10 per cent increase over the 124,000,000 lbs. a year ago.

CHICAGO HOG AND PORK MARKETS LOWER; MARGINS POORER

(Chicago costs and credits, first three days of week.)

Pork and hogs moved at slightly lower levels again this week at Chicago. Packers paid an average of 2 to 9c less per live cwt. for hogs tested, and sold pork at prices averaging from 10 to 15c per cwt. below a week earlier. Margins deteriorated as a result.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.					220-240 lbs.					240-270 lbs.				
Value					Value					Value				
Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. live	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. live	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Per cwt. live
Skinned hams	12.6	50.1	\$ 6.32	\$ 9.07	12.6	49.9	\$ 6.29	\$ 8.83	12.9	48.2	\$ 6.22	\$ 8.72		
Picnics	5.6	36.7	2.06	2.97	5.5	35.4	1.95	2.72	5.3	35.0	1.86	2.59		
Boston butts	4.2	43.7	1.83	2.67	4.1	43.2	1.77	2.50	4.1	40.5	1.66	2.31		
Loins (blade in)	10.1	46.3	4.68	6.76	9.8	44.5	4.36	6.18	9.6	40.8	3.92	5.47		
Lean cuts			\$14.80	\$21.47			\$14.37	\$20.23			\$13.66	\$19.09		
Bellies, S. P.	11.1	34.3	3.81	5.46	9.5	33.8	3.21	4.56	3.9	27.5	1.07	1.51		
Bellies, D. S.					2.1	22.5	.48	.68	8.6	22.5	1.94	2.70		
Pat backs					3.2	13.0	.42	.58	4.6	13.5	.62	.86		
Plates and jowls	2.0	15.3	.44	.64	3.0	15.3	.46	.64	3.4	15.3	.52	.73		
Raw leaf	2.3	15.2	.36	.50	2.2	15.2	.34	.47	2.2	15.2	.34	.47		
P.S. lard, rend. wt. 13.9	16.1		2.24	3.20	12.3	16.1	1.98	2.79	10.4	16.1	1.68	2.34		
Fat cuts & lard			\$ 6.85	\$ 9.80			\$ 6.89	\$ 9.72			\$ 6.18	\$ 8.81		
Spareribs	1.6	36.3	.58	.83	1.6	31.0	.50	.71	1.6	28.0	.37	.49		
Regular trimmings	3.3	25.4	.84	1.19	3.1	25.4	.79	1.07	2.9	25.4	.74	1.00		
Feet, tails, etc.	2.0	12.1	.24	.35	2.0	12.1	.22	.34	2.0	12.1	.24	.34		
Offal & misc.			.95	1.40			.95	1.39			.95	1.38		
TOTAL YIELD & VALUE	89.5		\$24.35	\$35.04	71.0		\$23.75	\$33.40	71.5		\$22.13	\$30.95		
Cost of hogs			\$21.59				\$21.64				\$21.42			
Condensation loss			.11				.11				.10			
Handling and overhead			1.30				1.96				.96			
TOTAL COST PER CWT.			\$22.90				\$22.81				\$22.48			
TOTAL VALUE			24.35				23.75				22.13			
Cutting margin			+\$1.45				+\$1.94				-\$0.35			
Margin last week			+ 1.57				+ .69				— .34			

AMI PROVISION STOCKS

Continued out-of-storage movement of pork meats held by packers reporting to the American Meat Institute decreased inventories by 16,200,000 lbs. in the two week period ended June 2. Current holdings of 460,700,000 lbs. were 57,700,000 lbs. greater than the 403,000,000 lbs. held on the same date a year ago and were 79,600,000 lbs. more than the 381,100,000-lb. 1947-49 average for the date.

Lard holdings fell 8,200,000 lbs. to 96,700,000 lbs. in the two weeks. June 2 inventories dropped 35,600,000 lbs. under the 132,300,000 lbs. held on the corresponding date a year ago and fell far below the 143,800,000-lb. average.

Provision stocks as of June 2, 1951, as reported to the American Meat Institute by a number of representative companies, are shown in the following table. Because firms reporting are not always the same from period to period (although comparisons are made between identical groups), the table shows June 2 stocks as percentages of holdings two weeks earlier, last year and the 1947-49 average for the date.

	May 19 1951	June 2 stocks as Percentages of Inventories on June 3 1950	1947-49 av.
BELLIES			
Cured, D. S.	102	133	90
Cured, S.P. & D.C.	91	90	101
Frozen-for-cure, regular	91	234	174
Frozen-for-cure, S.P. & D.C.	90	122	147
Total bellies	90	114	123
HAMS			
Cured, S.P. regular	112	82	63
Cured, S.P. skinned	95	117	130
Frozen-for-cure, regular	95	123	119
Frozen-for-cure, skinned	94	119	123
PICNICS			
Cured, S.P.	92	82	117
Frozen-for-cure	90	116	116
Total picnics	90	99	116
FAT BACKS, D.S. CURED	103	115	74
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S.	93	77	57
Cured, S.P.	90	83	92
Frozen-for-cure, D.S.	103	158	90
Frozen-for-cure, S.P.	85	108	141
Total other	91	96	95
BARBELED PORK	82	94	69
TOT. D.S. CURED ITEMS	102	124	89
TOT. FROZ. FOR D.S. CURE	93	220	129
TOT. S.P. & D.C. CURED	91	98	110
TOT. S.P. & D.C. FROZ.	96	120	106
TOT. CURED & FROZEN-FOR-CURE	97	113	118
FRESH FROZEN			
Loins, shoulders, butts and spareribs	80	126	179
All other	101	126	170
Total	94	127	143
TOT. ALL PORK MEATS	97	114	121
RENDERED PORK			
FATS	116	142	129
LARD	91	71	66

*Small percentage change.

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EAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices, f.o.b. Chicago)

June 6, 1951	
Native steers—	per lb.
Prime, 600/800	57
Choice, 500/700	55
Choice, 700/900	55
Good, 700/800	53
Commercial cows	48
Can. & cut. cows	47 1/2
Bulls	47 1/2

STEER BEEF CUTS

(Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	62.4
Forequarter	51.9
Round	54.0
Trimmed full loin	55.0
Flank	30.0
Short loin	118.7
Sirloin	75.0
Cross cut chuck	45.7
Regular chuck	54.0
Fore Shank	32.0
Brisket	43.0
Rib	50.0
Short plate	32.0
Back	60.9
Triangle	46.5
Arm chuck	51.0

Choice:	
Hindquarter	60.3
Forequarter	50.0
Round	56.0
Trimmed full loin	54.0
Flank	30.0
Short loin	100.7
Sirloin	70.4
Cross cut chuck	49.7
Regular chuck	54.0
Fore Shank	32.0
Brisket	43.0
Rib	60.0
Short plate	32.0
Back	58.0
Triangle	46.5
Arm chuck	51.0
Bull & cow tenderloins	85.0

BEEF PRODUCTS

Tongues	37.8*
Brains	7.8*
Hearts	55.8*
Livers, selected	60.8*
Livers, regular	55.8*
Tripe, scalded	12.8*
Tripe, cooked	15.8*
Lips, scalded	10.8*
Lips, unscalded	18.3*
Lungs	9.0@10.8*
Melts	9.0@10.8*
Udders	7.0@ 8.8*

*Ceiling base prices, f.o.b. Chicago.

BEEF HAM SETS

(Ceiling base prices, f.o.b. Chicago)

Knuckles	62
Insides	62
Outsides	62

FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	42 @ 43
Veal breads, under 6 oz.	81
6 to 12 oz.	91
12 oz. up	98
Calf tongues	31 @ 33
Lamb fries	68
Or tails, under 1/2 lb.	25.8*
Over 1/2 lb.	25.8*

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs.	56 @ 59 1/2
wrapped	56 @ 59 1/2
Hams, skinned, 14/16 lbs.	59 @ 64 1/2
ready-to-eat, wrapped	59 @ 64 1/2
Hams, skinned, 16/18 lbs.	57 @ 60 1/2
wrapped	57 @ 60 1/2
Hams, skinned, 16/18 lbs.	58 @ 63 1/2
ready-to-eat, wrapped	58 @ 63 1/2
Bacon, fancy trimmed,	
brisket off, 8/10 lbs.	47 @ 48
Bacon, fancy square cut,	
seedless, 12/14 lbs.	44 @ 46
wrapped	44 @ 46
Bacon, No. 1 sliced, 1-lb.	51 @ 54 1/2
open-faced layers	51 @ 54 1/2

VEAL—SKIN OFF

(L.c.l. prices)

Prime, 80/150	56 1/2 @ 58
Choice, 50/80	55 @ 57
Choice, 80/150	55 @ 57
Good, 50/80	50 @ 53
Good, 80/150	53 @ 56
Commercial, all weights	48 @ 52

For permissible additions to ceiling base prices, see CPK 24.

CARCASS LAMBS

(L.c.l. prices)

Prime, 30/50	56 1/2 @ 60
Choice, 30/50	56 @ 60
Good, all weights	56 @ 60

CARCASS MUTTON

(L.c.l. prices)

Choice, 70/down	36 @ 37
Good, 70/down	36 @ 37
Utility, 70/down	35 1/2 @ 36

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/16 lbs.	51 @ 51 1/2
Pork loins, regular,	
12/down	48 @ 48 1/2
Pork loins, boneless	62 @ 62 1/2
Shoulders, skinned, bone	
in, under 16 lbs.	30 @ 30 1/2
Picnics, 4/6 lbs.	38 @ 38 1/2
Picnics, 6/8 lbs.	36 1/2 @ 37
Boston butts, 4/6 lbs.	45 @ 46
Tenderloins, fresh	81 @ 83
Neck bones	13 1/2 @ 13 1/2
Livers	28 1/2 @ 29
Brains	17 1/2 @ 18
Ears	14 1/2 @ 15
Snouts, lean in	14 1/2 @ 15
Feet, front	8

SAUSAGE MATERIALS—FRESH

(L.c.l. prices)

Pork trim., regular	26 @ 27 1/2
Pork trim., guar. 50%	
lean	28 @ 28 1/2
Pork trim., spec. 85%	
lean	49 1/2 @ 50
Pork trim., ex. 95% lean	50 @ 52
Pork cheek meat,	
trimmed	41 @ 42
Bull meat, boneless	59*
Bon's cow meat, C.C.	56*
Beef trimmings	47*
Boneless chucks	50*
Beef head meat	40.8*
Beef cheek meat,trand	40.8*
Shank meat	50*
Veal trimmings, boneless	56 @ 59

*Ceiling base prices, f.o.b. Chicago.

SAUSAGE CASINGS

(F.O.B. Chicago)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to	
1 1/2 in.	75 @ 80
Domestic rounds, over	
1 1/2 in., 140 pack	1.10 @ 1.15
Export rounds, wide,	
over 1 1/2 in.	1.55 @ 1.70
Export rounds, medium,	
1 1/2 to 1 3/4 in.	1.05 @ 1.15
Export rounds, narrow,	
1 in. under	1.25 @ 1.40
No. 1 weasands,	
24 in. up	14 @ 15
No. 1 weasands	
22 in. up	8
No. 2 weasands	
Middles, sewing, 1 1/2 in.	1.25 @ 1.55
Middles, select, wide,	
2 @ 2 1/2 in.	1.45 @ 1.60
Middles, select, extra,	
2 1/2 @ 2 3/4 in.	1.80 @ 2.00
Middles, select, extra,	
2 1/2 in. & up	2.40 @ 2.85
Beef bungs, export,	
No. 1	32 @ 34
Beef bungs, domestic,	26
Dried or salted bladders,	
per piece:	
12-15-in. wide, flat	22 @ 27
10-12 in. wide, flat	14 @ 17
8-10 in. wide, flat	5 @ 8
Pork casings:	
Extra narrow, 20	
mm. & dn.	4.35 @ 4.45
Narrow mediums,	
20 @ 32 mm.	4.15 @ 4.25
Medium, 32 @ 35 mm.	3.25 @ 3.40
Spec. med., 35 @ 38	
mm.	2.05 @ 2.75
Wide, 38 @ 43 mm.	2.55 @ 2.65
Export bungs, 34 in. cut	30 @ 31
Large prime bungs,	
34 in. cut	20 @ 21
Medium prime bungs,	
34 in. cut	12 @ 15
Small prime bungs	11
Middles, per set,	
cap off	55 @ 79

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	1.02 @ 1.06
Thuringer	62 @ 71
Farmer	82 @ 86
Hofmeister	82 @ 86
B. C. Salami	92 @ 94
B. C. Salami, new con.	90 @ 93
Genoa style salami, ch.	94 @ 99
Pepperoni	87 @ 88
Mortadella, new condition	86 @ 88
Italian style hams	78 @ 80



What do shoppers like and dislike about self-service meats?

Du Pont sponsors first nationwide shopper-opinion survey on prepackaged meats

This new nationwide Du Pont survey on prepackaged meats provides an enlightening picture of shoppers' "likes" and "dislikes" of this trend in meat retailing. It should prove helpful to packers who are now supplying meat products packaged for self-service operations; or to those who are planning to do so when the film supply permits.

The survey shows why some shoppers haven't yet bought prepackaged meats even though they've had the opportunity. It also shows what caused other shoppers to try self-service meats, and lists the reasons why they like to buy this way regularly.

The most popular kinds of prepackaged meats are listed according to nationwide preference. What's more, the reasons for certain "dislikes" have been analyzed so that proper steps can be taken to overcome consumer resistance.

A useful booklet, "Pros & Cons of Prepackaged Meats," gives the facts and figures

developed from this new study and what they mean to you. It concludes with a suggested 6-point program that can help put this knowledge to work by strengthening the weak spots and capitalizing on the good points of self-service meat merchandising.

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DOMESTIC SAUSAGE

(L.c.l prices)

Pork sausage hog casings	47 1/2 @ 52
Pork sausage, bulk	41 1/2 @ 42
Frankfurters, sheep cas.	55 @ 56
Frankfurters, skinned	51 @ 53
Bologna	45 @ 51
Bologna, artificial cas.	47 @ 49
Smoked liver, hog bungs	48 @ 52
New Eng. lunch, spec.	65 @ 71
Mixed lunch, spec. ch.	54 @ 60
Tongue and blood	49 @ 49
Blood sausage	41 @ 49
Souse	36 @ 37
Polish sausage, fresh	56 @ 60
Polish sausage, smoked	56 @ 60

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	34	38
Resifted	35	39
Chili Powder	40	40
Chili Pepper	29	29
Cloves, Zanzibar	68	74
Ginger, Jam., unbl.	75	81
Ginger, African	51	50
Coccol
Mace, fcy, Banda
East Indies	1.82	..
West Indies	1.74	..
Mustard, Bour. fcy.	32	..
No. 1	28	..
West India Nutmeg	72	..
Paprika, Spanish	50 @ 75	..
Pepper, Cayenne	52 @ 68	..
Red, No. 1	45	..
Pepper, Packers	1.00	3.16
Pepper, white	3.40	3.65
Malabar	1.90	1.98
Black Lampung	1.90	1.98

SEEDS AND HERBS

(L.c.l prices)

	Whole	Ground
Caraway seed	28	33
Cominos seed	40	46
Mustard seed, fancy	26	..
Yellow American	30	..
Marjoram, Chilean	22	20 1/4
Oregano
Coriander, Morocco	35	40
Natural No. 1	56	62
Marjoram, French
Sage, Dalmatian
No. 1	1.35	1.45

CURING MATERIALS

	Cwt.
Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.30
Salt peter, n. ton, f.o.b. N.Y.	..
Dbl. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd. gran. nitrate of soda	3.25
Pure rfd., powdered nitrate of soda	..
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	..
Granulated	Per ton \$21.00
Medium	28.00
Rock, bulk, 40 ton car. delivered Chicago	11.00
Sugar—	..
Raw, 96 basis, f.o.b.	..
New Orleans	6.50
Refined standard cane gran. basis	8.50
Refined standard beet gran. basis	8.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La. less 2%	8.15
Dextrose, per cwt. in paper bags, Chicago	7.44

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles May 31	San Francisco June 5	No. Portland June 1
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$56.50 @ 59.00	\$56.83 @ 57.00	\$56.00 @ 57.00
600-700 lbs.	58.50 @ 59.00	..	56.00 @ 57.00
Good:			
500-600 lbs.	54.50 @ 57.00	54.83 @ 55.00	54.00 @ 55.00
600-700 lbs.	54.50 @ 57.00	54.83 @ 55.00	54.00 @ 55.00
Commercial:			
350-600 lbs.	49.50 @ 52.00	49.83 @ 50.00	49.00 @ 50.00
COW:			
Commercial, all wts.	48.00 @ 52.00	49.83 @ 50.00	49.00 @ 50.00
Utility, all wts.	44.50 @ 44.90	44.83 @ 45.00	44.00 @ 45.00
FRESH CALF:			
(Skin-Off)			
Choice:			
200 lbs. down	56.00 @ 58.00	..	60.00 @ 63.00
Good:			
200 lbs. down	55.00 @ 57.00	..	58.00 @ 61.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	57.00 @ 62.00	57.00 @ 58.00	..
50-60 lbs.	57.00 @ 62.00	56.00 @ 57.00	..
Choice:			
40-50 lbs.	56.00 @ 61.00	57.00 @ 58.00	56.00 @ 57.00
50-60 lbs.	56.00 @ 61.00	56.00 @ 57.00	55.00 @ 57.00
Good, all wts.	55.00 @ 60.00	56.00 @ 58.00	54.00 @ 57.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	38.00 @ 38.00	35.00 @ 37.00	..
Good, 70 lbs. dn.	34.00 @ 36.00	33.00 @ 37.00	..
FRESH PORK CARCASSES:			
(Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	34.50 @ 36.00	35.00 @ 36.00	..
120-160 lbs.	34.50 @ 36.00	35.00 @ 36.00	33.00 @ 34.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	48.00 @ 50.00	52.00 @ 54.00	48.00 @ 51.00
10-12 lbs.	48.00 @ 50.00	50.00 @ 52.00	48.00 @ 51.00
12-16 lbs.	48.00 @ 50.00	48.00 @ 50.00	47.50 @ 49.00
PICNICS:			
4-8 lbs.	..	36.00 @ 40.00	..
PORK CUTS No. 1:			
(Smoked)	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs.	54.00 @ 59.50	57.00 @ 60.00	58.00 @ 60.00
16-20 lbs.	53.00 @ 57.50	55.00 @ 57.00	57.00 @ 59.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00 @ 53.50	52.00 @ 54.00	49.00 @ 51.00
8-10 lbs.	42.00 @ 52.50	48.00 @ 52.00	45.00 @ 49.00
10-12 lbs.	42.00 @ 52.50	..	45.00 @ 49.00
LARD, Refined:			
Tierces	20.00 @ 21.00	..	21.00 @ 22.50
50 lb. cartons & cans	20.50 @ 21.50	20.00 @ 22.00	..
1 lb. cartons	20.50 @ 22.00	22.00 @ 23.00	22.00 @ 23.00

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General

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, JUNE 7, 1951

REGULAR HAMS

Fresh or F.F.A.

	S. P.
8-10	48 n
10-12	48 n
12-14	47 1/2 n
14-16	47 1/2 n

BOILING HAMS

Fresh or F.F.A.

	S. P.
16-18	46 n
18-20	44 1/2 n
20-22	43 1/2 n

SKINNED HAMS

Fresh or F.F.A.

	S. P.
10-12	50 @50 1/2 n
12-14	50 n
14-16	50 n
16-18	48 1/2 n
18-20	47 n
20-22	45 n
22-24	45 n
24-26	45 n
26-30	44 n
25 up, No. 2's	43 n

OTHER D. S. MEATS

Fresh or Frozen

	Cured
Reg. Plates	17 n
Clear Plates	14 n
Square Jowls	17 1/2 n
Jowl Butte	15 1/2 @15 1/4 n
S. P. Jowls	15 1/2 n

PICNICS

Fresh or F.F.A.

	S. P.
4-6	37 @37 1/4 n
4-8 range	36 n
6-8	36 n
8-10	35 1/2 @36 n
10-12	35 1/2 @36 n
12-14	35 1/2 @36 n
8 up, No. 2's	35 1/2 @36 n

BELLIES

Fresh or Frozen

	Cured
6-8	35 n
8-10	34 1/2 @35 n
10-12	34 @34 1/2 n
12-14	33 n
14-16	30 n
16-18	26 1/2 @27 n
18-20	24 1/2 n

GE. AMN. BELLIES

	Cured
18-20	23 1/2 n
20-25	22 n
25-30	21 1/2 n
30-35	20 n
35-40	19 n
40-50	18 1/2 n

FAT BACKS

Green or Frozen

	Cured
6-8	13 1/2 n
8-10	14 n
10-12	14 n
12-14	14 n
14-16	14 n
16-18	15 n
18-20	15 n
20-25	15 n

LARD FUTURES PRICES

MONDAY, JUNE 4, 1951

	Open	High	Low	Close
July	17.02 1/2	17.02 1/2	16.70	16.72 1/2 b
Sept.	16.57 1/2	16.57 1/2	16.35	16.40
Oct.	15.90	15.90	15.55	15.60
Nov.	15.40	15.40	15.22 1/2	15.22 1/2 b
Dec.	15.80	15.80	15.57 1/2	15.57 1/2 n

Sales: 4,960,000 lbs.

Open interest at close Fri., June 1st: July 196, Sept. 396, Oct. 393, Nov. 140, Dec. 139, Jan. and Mar. two; at close Sat., June 2nd: July 194, Sept. 391, Oct. 399, Nov. 146, Dec. 140, Jan. 4, and Mar. 2 lots.

TUESDAY, JUNE 5, 1951

	July	Sept.	Oct.	Nov.	Dec.
July	16.60	16.80	16.60	16.80	
Sept.	16.27 1/2	16.45	16.27 1/2	16.45a	
Oct.	15.55	15.77 1/2	15.50	15.77 1/2	
Nov.	15.15	15.30	15.12 1/2	15.30n	
Dec.	15.52 1/2	15.67 1/2	15.52 1/2	15.65b	

Sales: 4,300,000 lbs.

Open interest at close Mon., June 4th: July 161, Sept. 385, Oct. 423, Nov. 156, Dec. 134, Jan. 4 and Mar. 2 lots.

WEDNESDAY, JUNE 6, 1951

	July	Sept.	Oct.	Nov.	Dec.
July	16.85	16.85	16.67 1/2	16.77 1/2	
Sept.	16.37 1/2	16.45	16.35	16.42 1/2	
Oct.	15.80	15.80	15.57 1/2	15.70	
Nov.	15.25	15.35	15.15	15.32 1/2 b	
Dec.	15.75	15.77 1/2	15.65	15.77 1/2 b	

Sales: 3,280,000 lbs.

Open interest at close Tues., June 5th: July 181, Sept. 382, Oct. 423, Nov. 175, Dec. 134, Jan. 4 and Mar. 2 lots.

THURSDAY, JUNE 7, 1951

	July	Sept.	Oct.	Nov.	Dec.
July	16.85	16.85	16.80	16.90a	
Sept.	16.47 1/2	16.62 1/2	16.40	16.50	
Oct.	15.75	15.95	15.75	15.85a	
Nov.	15.35	15.50	15.30	15.40	
Dec.	15.80	15.92 1/2	15.75	15.80	

Sales: 3,360,000 lbs.

Open interest at close Wed., June 6th: July 178, Sept. 376, Oct. 423, Nov. 191, Dec. 142, Jan. 4 and Mar. 2 lots.

FRIDAY, JUNE 8, 1951

	July	Sept.	Oct.	Nov.	Dec.
July	16.85	16.85	16.75	16.80	
Sept.	16.55	16.55	16.35	16.35	
Oct.	15.85	15.85	15.60	15.70	
Nov.	15.30	15.30	15.20	15.25b	
Dec.	15.75	15.75	15.70	15.75	

Sales: About 3,500,000 lbs.

Open interest at close Thurs., June 7th: July 178, Sept. 376, Oct. 423, Nov. 199, Dec. 155, Jan. 2 and Mar. 3 lots.

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during April, 1951, bought at stockyards and direct purchases were reported by the U. S. Department of Agriculture as shown in the following table:

	Apr. 1951	Mar. 1951	Apr. 1950
	Per-	Per-	Per-
	cent	cent	cent
Cattle—			
Stockyards	76.5	73.7	75.0
Other	23.5	26.3	25.0
Calves—			
Stockyards	52.9	48.9	56.9
Other	47.1	51.1	43.1
Hogs—			
Stockyards	43.4	39.4	40.0
Other	56.6	60.6	60.0
Sheep and lambs—			
Stockyards	37.7	45.3	60.4
Other	62.3	54.7	39.6

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$19.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	19.75
Kettle rend., tierces, f.o.b. Chicago	20.75
Leaf, kettle rend., tierces, f.o.b. Chicago	20.75
Lard flakes, f.o.b. Chicago	25.00
Neutral, tierces, f.o.b. Chicago	23.00
Standard Shortening *N. & S.	27.00
Hydrogenated Shortening N. & S.	28.75

*Delivered.

WEEK'S LARD PRICES

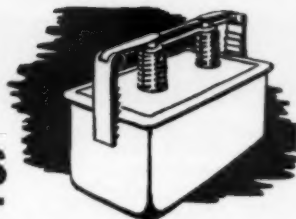
	P.S. Lard	P.S. Lard	Raw Leaf
	Tierces	Loose	
June 2	17.62 1/2 n	16.37 1/2 n	15.87 1/2 n
June 4	17.62 1/2 n	16.12 1/2 n	15.62 1/2 n
June 5	17.62 1/2 n	16.12 1/2 n	15.62 1/2 n
June 6	17.62 1/2 n	16.12 1/2 n	15.62 1/2 n
June 7	17.62 1/2 n	16.06 1/2 n	15.50 n
June 8	17.37 1/2 n	15.87 1/2 n	15.37 1/2 n

n—asked. b—bid. n—nominal.

a—asked. n—nominal.

NOW Clean Ham Boilers

and Molds in Less Time



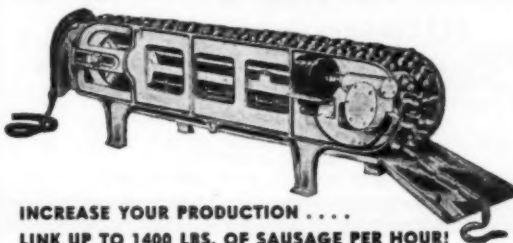
SPEED and safety — that's what you get when you soak-clean your boilers and molds in specially designed Oakite detergent. Usually removes cooked-on meat juices, grease, fat in only half-an-hour. No harsh caustic to pit or etch aluminum—equipment lasts longer.

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3 to 7-inch lengths, increments of 1/4"	3 1/2" length—18,000 links per hour
. . . any dia. from 1/4" to 1 3/8" in nat- ural casings.	4 " length—15,360 links per hour
	5 " length—12,480 links per hour
	6 " length—10,560 links per hour

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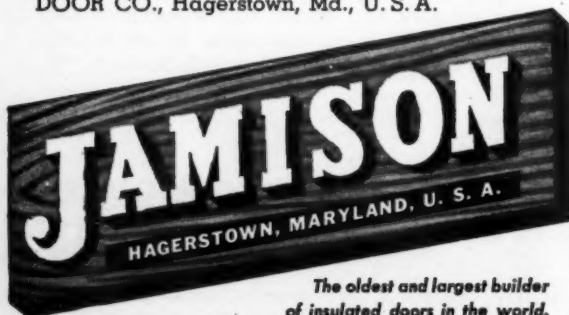


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- ★ "Monopanel" Construction
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- ★ Adjustoflex Hinges
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MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	June 6, 1951
	Per lb.
Prime, 800 lbs./down	56.7
Choice, 800 lbs./down	56.7
Good	54.7
Cow, commercial	49.7
Cow, utility	44.7

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	56.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Brisket	44.7
Rib	81.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

Choice:

Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	55.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Brisket	44.7
Rib	70.7
Short plate	33.7
Back	59.7
Triangle	48.2
Arm chuck	52.7

For permissible additions to ceiling base prices, see GPR 24.

FRESH PORK CUTS

(l.c.l. prices)

Hams, skinned, 14/down	52	Western
Picnics, 4/8 lbs.	49	38 1/4
Bellics, sq. cut, seedless	36	@ 37
5/12 lbs.	49	@ 49 1/2
Pork loins, 12/down	48 1/2	@ 47
Boston butts, 4/8 lbs.	39	@ 39 1/2
Spareribs, 3/down	27	@ 28 1/2
Pork trim., regular	50 1/2	@ 51
Pork trim., spec. 85%		City
Hams, skinned, 14/down	52	@ 54
Pork loins, 12/down	44	@ 53 1/2
Boston butts, 4/8 lbs.	44	@ 46
Spareribs, 3/down	40	@ 42

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16 1/2
Beef livers, selected	82 1/2
Beef livers, selected, kosher	82 1/2
Oxtails, over 1/2 lb.	27 1/2

*Ceiling base prices.

VEAL—SKIN OFF

(l.c.l. prices)

Prime carcass	59 @ 62	Western
Choice carcass	57 @ 60	
Good carcass	56 @ 59	
Commercial carcass	53 @ 56	

LAMBS

(l.c.l. prices)

Ch. & Prime	.60	City
		Western
Prime, all wts.	.56	@ 63
Gd. & Ch., all wts.	.56	@ 63

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	5 1/2
Breast fat	7 1/2
Edible suet	8
Inedible suet	8

Stahl-Meyer

MAKERS OF

FERRIS HICKORY SMOKED HAM & BACON

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FRESH-FLAVOR CANNED MEATS
READY-TO-EAT MEATS

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and interpret your findings

"Food Analysis"

By A. G. WOODMAN

(Mass. Institute of Technology)

Illustrated \$6.00

This book gives you a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

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- Cloves
- Mustard
- Elder Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

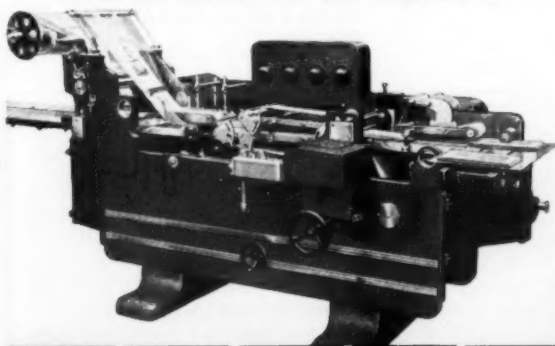
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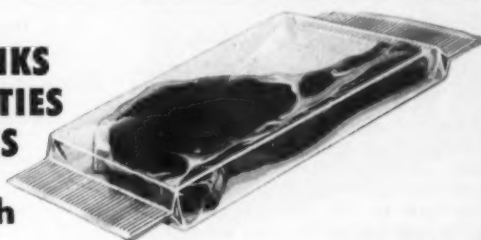
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BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, June 7, 1951

Tallowes and grease prices declined further this week, with the domestic interest in materials almost at a standstill.

Late last week, Germany was credited with the purchase of a limited quantity of yellow grease at 11½¢, f.a.s. Eastern ports. Early this week, additional yellow grease was reported committed to the same direction for June and July at 10½¢, f.a.s. Eastern ports.

One large soap maker acquired an undisclosed quantity of a variety of both tallowes and greases early this week at Eastern and West Coast points at prices said to be: Fancy tallow, 14¢; No. 2 tallow, 9½¢; choice white grease, 13½¢, and yellow grease, 10½¢.

A number of outstanding contracts expire within the next week, and no indication of interest has been expressed for new commitments in the domestic market. Action in this direction is contemplated in the next week or ten days in some quarters. But, due to the slow activity in sales of soap and other end products, any buying in the immediate future probably will be of a cautious nature, according to informed sources.

Quotations Thursday, f.o.b. produc-

ARGENTINE FAT EXPORTS

Exports of lard, tallow and primer jus from Argentina during the first three months of 1951 amounted to only 16,420,000 lbs. compared with 49,118,000 lbs. shipped in the same period in 1950. Large inventories of animal fats were liquidated by the large export shipments in 1950 resulting in an inactive market in the first quarter of this year. Animal fats shipments consisted of 8,950,000 lbs. of lard, 4,310,000 lbs. of tallow and 3,160,000 lbs. of primer jus. The United Kingdom purchased all of the primer jus and Italy received 5,126,000 lbs. of lard.

ers' plant, loose, in tank cars or tank trucks, were as follows:

TALLOWES: Edible tallow, 15@15½¢; fancy, 14@14½¢; choice, 13½@14½¢; prime, 13½@14½¢; special, 12½@13¢; No. 1, 11@11½¢; No. 3, 10@10½¢, and No. 2, 9½@9½¢.

GREASES: Choice white grease, 13½@14¢; A-white, 13@13½¢; B-white 12½@12½¢; yellow, 10@10½¢; house, 9½@10¢, and brown, 9¼@9½¢.

BY-PRODUCTS MARKETS

(Chicago, Thursday, June 7, 1951)

Blood

	Unit
	Ammonia
Unground, per unit of ammonia.....	*\$6.50@6.75

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$7.50a
High test	*7.00@7.25
Liquid stick tank cars	3.25a

Packinghouse Feeds

	Carlots.
	per 100
50% meat and bone scraps, bagged	\$105.00
50% meat and bone scraps, bulk...	100.00@105.00
55% meat scraps, bulk	105.00
60% digester tankage, bulk	95.00
60% digester tankage, bagged	110.00
80% blood meal, bagged	160.00
60% standard steamed bone meal, bagged	77.50

Fertilizer Materials

High grade tankage, ground, per unit	
ammonia	\$7.50
Hoof meal, per unit ammonia	7.50

Dry Rendered Tankage

	Per unit
	Protein
Cake	*\$1.60@1.75
Expeller	*1.60@1.75

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lmed)	\$2.50
Hide trimmings (green, salted)	1.75@ 2.00
Cattle jaws, skulls and knuckles, per ton	60.00@65.00
Pig skin scraps and trimmings, per lb.	9½

Animal Hair

Winter coil dried, per ton	\$110.00@115.00
Summer coil dried, per ton	*\$90.00@ 95.00
Cattle switches, per piece	6½@7
Winter processed, gray, lb.	13½@14½
Summer processed, gray, lb.	9@10

n—nominal.

*Quoted delivered basis.

VEGETABLE OILS

Wednesday, June 6, 1951

Vegetable oils prices continued to drop this week but still failed to arouse interest. Prices were from ¼ to 1½¢ under a week earlier, the largest decline being recorded in corn oil. Practically all of the meager trading was done in soybean oil. Tradesmen indicated that substantial domestic buying will be necessary to halt the downward price trend, but since the end-product business is still very poor, any real increase in such demands seems unlikely at present.

During the early part of the week a few tanks of crude soybean oil moved at 17½@18¢. A few tanks of crude peanut oil sold again in the Southeast at 18½¢. Corn oil was offered at 18½¢, ¼¢ lower than previously, but did not attract buyers. Remnant cottonseed oil sold in the Valley at 18½@19¢, but the market was quoted generally at 19¼@20¢.

Trading Tuesday was confined mainly to very light movement of soybean oil at steady to slightly lower prices. June soybean oil sold at 17½@17½¢; a few tanks of July moved at 7¼@7½¢; August was steady at 17¢ asked, and September moved at 16½@16½¢, all Decatur prices. Cottonseed, corn and peanut oil were quoted nominally. A very light trade of corn oil was made Tuesday at 18¢, which was a ¼¢ reduction from previous quotations.

Further small sales of soybean oil were reported on Wednesday at about steady prices. September oil was quot-

EASTERN BY-PRODUCTS MARKET

New York, June 7, 1951

Dried blood was quoted Thursday at \$7@7.75 per unit of ammonia. Low test wet rendered tankage moved at \$7.75 nominal per unit of ammonia, and high test tankage sold at \$9. Dry rendered tankage sold at \$1.50 per protein unit.



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS

DRY SAUSAGE • VACUUM COOKED MEATS • LARD

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CINCINNATI 25, OHIO • Phone: Kirby 4000

ed at 16½c bid and 17c asked, while October-December coupled brought bids of 15c but the asking price was 15½c. Corn oil was said to be available at 18c. A small sale of Southeast peanut oil moved at 18½c although other asking prices stayed at 18½c. The cottonseed oil market continued to display a wide nominal price spread due to available distress or remnant stock.

COTTONSEED OIL: Valley and Southeast were quoted at 19½c nominal while the price of Texas product was 19¼c nominal. Cottonseed oil futures quotations at New York were reported as follows:

MONDAY, JUNE 4, 1951					
	Open	High	Low	Close	Pr.
July	22.00	22.00	21.50	21.57	22.00
Sept.	19.35	19.35	18.79	18.80	19.31
Oct.	17.87	17.88	17.52	17.52	17.82
Dec.	17.60	17.60	17.21	17.25	17.54
Jan.	17.35	17.35	17.10	17.10	17.40
Mar.	17.38	17.40	17.10	17.12	17.40
May	17.15	17.15	16.83	16.83	17.10
July ('52)	16.75	16.75	16.40	16.40	16.90

Sales: 496 lots.

TUESDAY, JUNE 5, 1951					
	Open	High	Low	Close	Pr.
July	21.46	21.64	21.29	21.30	21.57
Sept.	18.65	18.88	18.55	18.55	18.80
Oct.	17.45	17.68	17.39	17.39	17.52
Dec.	17.18	17.35	17.12	17.12	17.25
Jan.	17.00	17.00	17.00	17.00	17.10
Mar.	17.00	17.18	17.00	17.08	17.12
May	16.80	16.80	16.85	16.85	16.85
July ('52)	16.40	16.40	16.25	16.25	16.40

Sales: 515 lots.

WEDNESDAY, JUNE 6, 1951					
	Open	High	Low	Close	Pr.
July	21.16	21.26	20.70	20.70	21.30
Sept.	18.49	18.74	18.43	18.45	18.55
Oct.	17.43	17.65	17.37	17.45	17.59
Dec.	17.17	17.39	17.10	17.24	17.13
Jan.	17.00	17.17	17.17	17.08	17.00
Mar.	16.95	17.14	17.05	17.10	17.03
May	16.80	16.80	16.80	16.80	16.85
July ('52)	16.10	16.10	16.50	16.50	16.25

Sales: 613 lots.

THURSDAY, JUNE 7, 1951					
	Open	High	Low	Close	Pr.
July	20.55	20.80	20.30	20.31	20.70
Sept.	18.48	18.69	18.45	18.48	18.45
Oct.	17.50	17.70	17.45	17.55	17.45
Dec.	17.31	17.45	17.20	17.22	17.24
Jan.	17.10	17.10	17.04	17.12	17.08
Mar.	17.06	17.25	17.06	17.12	17.10
May	16.85	16.98	16.98	17.00	16.90
July ('52)	16.80	16.80	16.75	16.75	16.50

Sales: 551 lots.

SOYBEAN OIL: Sales were made Wednesday at 17½c, down ½c from a week earlier.

CORN OIL: This oil was unsold at 18c asked, a drop of 1½c from the previous week.

COCONUT OIL: The market was quoted at 14c Pacific Coast throughout the week.

PEANUT OIL: The asking price for the bulk of this oil was 18½c, down ½c from the week-earlier price.

U.S. FATS-OILS EXPORTS

United States exports of fats and oils on an oil equivalent basis dropped 16 per cent in the first quarter of 1951, according to the Office of Foreign Agricultural Relations. Decreases in soybean oil, cottonseed and oil, crude peanut oil and lard brought January-March export totals down to 476,667,000 lbs. compared with 571,601,000 lbs. in the corresponding period of 1950. Total exports during the first three months of 1951 were as follows:

	Jan.-Mar. 1951	Jan.-Mar. 1950
Soybeans, bu.	6,400,000	3,806,000
Soybean oil:		
Refined, lbs.	26,105,000	15,210,000
Crude, lbs.	44,028,000	84,439,000
Coconut oil:		
Refined, lbs.	1,532,000	1,959,000
Crude, lbs.	3,358,000	2,296,000
Cottonseed, lbs.	8,564,000	13,682,000
Cottonseed oil:		
Refined, lbs.	6,756,000	16,700,000
Crude, lbs.	6,306,000	33,820,000
Peanuts:		
Shelled, lbs.	28,144,000	23,024,000
Unshelled, lbs.	830,000	637,000
Peanut oil:		
Refined, lbs.	1,404,000	3,287,000
Crude, lbs.	2,503,000	22,646,000
Corn oil:		
Refined, lbs.	106,000	294,000
Crude, lbs.	130,000	70,000
Vegetable tallow, lbs.	119,000	498,000
Vegetable tallow & wax, lbs.	397,000	268,000
Oleomargarine, lbs.	404,000	738,000
Cooking fats, lbs.	2,430,000	2,159,000
Lard, lbs.	135,283,000	189,881,000
Tallow:		
Edible, lbs.	1,327,000	1,624,000
Inedible, lbs.	106,408,000	84,079,000
Neatsfoot oil	67,000	159,000
Other animal fats and greases, lbs.	14,183,000	12,709,000
All others, as oil	7,208,000	4,582,000
Total, as oil, lbs.	476,667,000	571,601,000

Canadian Margarine

April margarine production dropped to 9,540,000 lbs. in Canada from the March total of 10,837,000 lbs.

VEGETABLE OILS

Wednesday, June 6, 1951

Crude cottonseed oil, carloads, f.o.b. mills	19½n
Valley	19½n
Southeast	19½n
Texas	19½n
Corn oil in tanks, f.o.b. mills	18n
Soybean oil, Decatur	17½
Peanut oil, f.o.b. Southern Mills	18½a
Coconut oil, Pacific Coast	14n
Cottonseed foots	
Midwest and West Coast	3¼ @ 3¾n
East	3½ @ 3¾n

n—nominal.

OLEOMARGARINE

Wednesday, June 6, 1951

White domestic vegetable	33
White animal fat	33
Milk churned pastry	31 @ 32
Water churned pastry	30 @ 31

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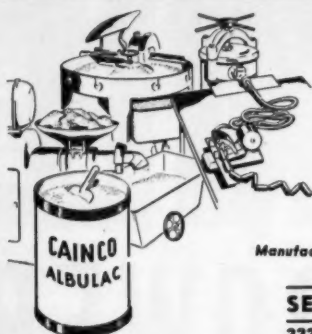
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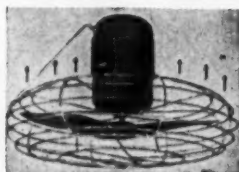
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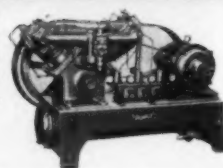
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HIDES AND SKINS

All hide markets well sold as June allocation period nears close—Speculation takes place of trading—Sharp drop in cattle receipts this week main subject of conversation—Look for decrease in July allocations.

CHICAGO

PACKER HIDES: As previously reported, most all packer hides for the June allocation period were sold by Thursday of last week, so the market turned inactive again this week. With trading terminated, eyes turned toward the July period and the outlook was not good. As for June, although it is a matter of repetition, clearance on all hide types and weights was complete; in some opinions, the most complete it has been since the allocation system started.

Traders, in projecting their views to July, found little reason for optimism. With the kill and receipts both sharply lower than those for a year ago and with demand slowly on the upgrade, the next few months will apparently be filled with problems.

For the first four days of this week receipts declined 51,000 head from last year at the twelve western markets. That, without any fancy computations, means there will be just that many less hides, and other markets will also be correspondingly lower. Some of the

more optimistic feel that the pattern will return to a normal basis, but others, who recall the problems encountered during the OPA, are not inclined to share this viewpoint. It appears safe to say that, at the very least, the squeeze will carry on through the balance of June and that there will have to be a cut in July allocations.

SMALL PACKER-WEST COAST: Any lingering traces of weakness in heavy hides and scattered lots of heavy hides that remained unsold from last week quickly disappeared in this week's trading. The sharp drop in receipts and kill registered during this, the first week of live cattle ceilings, made it necessary for packers to buy cattle in compliance and made it evident to tanners that all hides are good hides—for the near future at least.

Business was not brisk because most of the hides had been moved previous to this week. For the first time since the allocation system has been used there was no carry-over in hides, but a carry-over in permits. In short, demand exceeded supply.

From all indications, this situation will continue for some time and hides will not require selling. It will be more a problem of distribution.

CALFSKINS AND KIPSKINS: The skin market was at a standstill again this week and, with the allocation period nearing its close, not one trade had been reported. There was scattered trading in the small packer market by packers that were not in a position to hold. But even there, the market was, for the most part, nearly inactive.

The situation is mixed, with demand for heavy calfskins and kip good at ceiling levels, but almost absent for the lighter skins. Packers, on their part, do not want to sell the scarce items and be left with the hard-to-move light skins. While it is obvious that the heavy calf and kipskins will

bring the full ceiling, neither the packers or tanners are talking prices for lights. Without trading, about all that can be said in regard to lights is that they are weak. It seems likely, however, that with all kill on the decline and with the seasonal peak in calf killing about over, the packers watch-and-wait policy will eventually pay off in the long run.

SHEEPSKINS: Although there was little or no trading by which to judge this market, the general undertone was draggy and weak. From reports, manufactured product is not moving and buyers are reluctant to buy steady basis. On the other hand, supplies, while better than they have been, are not pressing.

Clips reportedly are being pulled in most all cases, but a few sales have been made at \$7.50 and possibly 25c less than this figure. No. 1's have sold at both \$5.75 and \$6 with one offering of \$5.75 unsold at the close of the week. No. 2's sold during the week at \$3.50@ \$3.75. There were no reports of No. 3's being traded.

N. Y. HIDE FUTURES

MONDAY, JUNE 4, 1951

	Open	High	Low	Close
June	30.00b	30.00b
July	29.50b	29.50b
Oct.	29.50a	28.50a

Sales: None.

TUESDAY, JUNE 5, 1951

June	30.00b	30.00b
July	29.50b	29.50b
Oct.	29.50a	28.50a

Sales: None.

WEDNESDAY, JUNE 6, 1951

June	30.00b	30.00b
July	29.50b	29.50b
Oct.	29.50a	28.50a

Sales: None.

THURSDAY, JUNE 7, 1951

June	30.00b	30.00b
July	29.50b	29.50b
Oct.	27.50a	28.50a

Sales: None.

FRIDAY, JUNE 8, 1951

June	30.00b	30.00b
July	29.50b	29.50b
Oct.	29.50a	28.50a

Sales: None.

a—asked. b—bid. n—nominal.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended June 7, 1951	Previous Week	Cor. week 1950
Nat. str. ...33	@36½*	33 @36½*	22½
Hvy. Texas	30*	30*	19½@20
Hvy. butt.	30*	30*	19½@20
brand'd str.	29½*	29½*	19 @19½
Hvy. Col. str.	37*	37*	27
Ex. light Tex.	33*	33*	23½@24
Brand'd cows	34*	34*	24½@25
Hv. nat. cows	637*	36 @37*	25 @26½
Lt. nat. cows.36	24*	24*	16
Nat. bulls	23*	23*	15
Brand'd bulls	80*	80*	82½@86
Calfskins, Nor.	60*	60*	50
16/under ..	87½*	87½*	47½
Kips, Nor.			
mat. 15/25..			
Kips, Nor.			
branded ...			

SMALL PACKER HIDES

STEERS AND COWS:		
70 lbs. and over..28½*	28½*
35-50 lbs.	37½*	37½*
Bulls 58/over ..	23*	23*
†Heavy averages 70/up selling below ceiling.		
Subtract ¼¢ from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.		

SMALL PACKER SKINS

Calfskins under 15 lbs.	72*†	72*
Kips, 15/30	51*	51*
Slunks, regular	3.25*	3.25*
Slunks, hairless	90*	90*
†Calfskins under 15 selling below ceilings.			

SHEEPSKINS, ETC.

Pkr. shearings,			
No. 1... 5.75@6.00	6.00a	3.00	
Dry Pelts. 52@ 55a	52@55a	33@34	
Horseshides, untrmd .	16.00a	16.00a	11.50@12.00

—n—nominal. *Ceiling price under Regulation 2, Revision 1.

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Live Stock Exchange Group Holds Annual Meeting

A resolution opposing any "arbitrary or political attempt" of the government to impose controls on livestock and meat was adopted by the National Live Stock Exchange at its recent sixty-third annual convention in Chicago. Robert J. Riddell of Peoria, Ill. was elected president, succeeding Roy Rush of S. St. Joseph, Mo. J. J. Regan of Omaha was elected vice president; W. P. Dolan of S. St. Paul was reelected treasurer, and H. R. Park of the Union Stock Yards, Chicago, was reelected acting secretary.

In reviewing the association's activities of the past year Rush called particular attention to the public relations program which had been started following a meeting of the executive committee last July. A permanent public relations committee has been appointed.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 2, 1951, were 5,239,000 lbs.; previous week, 3,521,000 lbs.; same week 1950, 5,365,000 lbs.; 1951 to date 122,592,000 lbs.; corresponding period, 1950, 131,869,000 lbs.

Shipments for the week ended June 2, totaled 3,230,000 lbs.; previous week, 3,323,000 lbs.; corresponding week 1950, 3,801,000 lbs.; 1951 to date, 99,905,000 lbs.; 1950 to date, 100,952,000 lbs.

WEEK'S CLOSING MARKETS

Canada's Livestock and Sausage Industry Surveyed

Statistics covering the Canadian slaughtering and meat packing industry and the sausage casings industry in 1949 and previous years have been released by the Dominion Bureau of Statistics. The information given includes the number of employees, salaries and wages, cost of materials used, value of products and production figures for both industries. In addition, average prices of chief meat items; exports and imports of products from the slaughtering and meat packing industry, and the classification of packing plants by number of employees, value of production and form of organization are given. The operators and addresses of slaughtering and meat packing plants and sausage and sausage casing firms are also listed in the booklet.

CHICAGO PROV. SHIPMENTS

Provisions shipments by rail from Chicago, week ending June 2 were reported as follows:

	Week June 2	Previous Week	Cor. Week 1950
Cured meats, pounds	12,577,000	18,506,000	14,816,000
Fresh meats, pounds	19,080,000	20,033,000	39,537,000
Lard, pounds	4,906,000	6,981,000	4,233,000

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$22.25; the average, \$20.90. Provisions prices were quoted as follows: Under 12 pork loins, 47@47½; 10/14 green skinned hams, 50@50½; Boston butts, 44½@45; 16/down pork shoulders, 38@38½; 3/down spareribs, 37@37½; 8/12 fat backs, 14; regular pork trimmings, 25@26½; 18/20 DS bellies, 23½ nominal; 4/6 green picnics, 37@37½; 8/up green picnics, 35½@36.

P.S. loose lard was quoted at 17.37½ nominal and P.S. lard in tierces at 15.87½ asked.

Cottonseed Oil

Closing cottonseed oil futures quotations at New York were quoted as follows: July 20.00-05; Sept. 18.22-20; Oct. 17.26-24; Dec. 17.12-10; Jan. 17.00 bid, 17.05 asked; Mar. 17.00 bid, 17.03 asked; May 16.80 bid, 16.98 asked and July 16.00 bid, 16.90 asked. Sales totaled 658 lots.

Mexican Canned Beef and Gravy Offered for Sale

About 7,838,000 lbs. of beef and gravy canned in Mexico is being offered for sale, for export only, by the Commodity Credit Corporation. Under a previous offer the highest bidder did not make "necessary financial arrangements." Terms of the present sale are the same as for the offering of May 11, and offers are to be received by the livestock branch of the Production and Marketing Administration not later than 12 noon Tuesday, June 12, and will be accepted by midnight the following day.

Corn-Hog Ratio

The corn-hog ratio for barrows and gilts at Chicago in the week ended June 2 was 12.1. This ratio was less favorable to producers than the 12.4 ratio of the previous week and the 13.0 in the corresponding week of 1950. The U. S. Department of Agriculture based these ratios on No. 3 yellow corn selling for \$1.772 per bu. in the week ended June 2, \$1.719 per bu. in the preceding week and \$1.517 per bu. in the same week in 1950. Barrows and gilts sold for \$21.27, \$21.33 and \$18.96 per cwt. in the three weeks, respectively.

Florida Beef Measure

A bill introduced in the Florida Legislature would repeal a 1949 state law prohibiting the sale of beef produced in Florida unless it is stamped "Florida beef" or "Produced in Florida."

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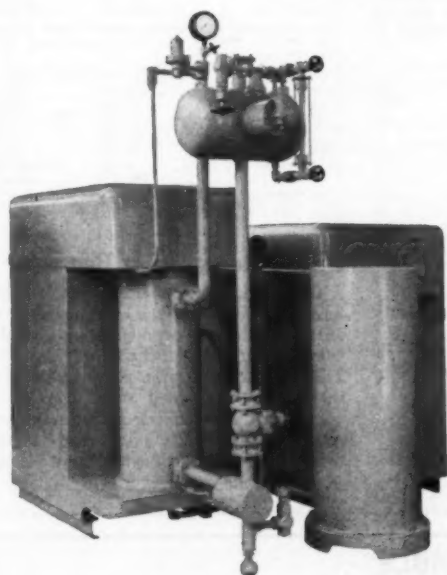
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LIVESTOCK MARKETS

Weekly Review

April Livestock Sold At Heavier Averages Than In April, 1950

The average live weights of the 894,000 cattle, 406,000 calves, 4,989,000 hogs and 657,000 sheep and lambs slaughtered during the month of April, 1951, with comparative figures for April, 1950, were reported by the U. S. Department of Agriculture as shown in the following table:

	April 1951	April 1950
Cattle	1,004.1	991.0
Steers*	1,008.8	980.8
Heifers*	853.5	819.3
Cows*	1,028.9	1,081.5
Calves	109.4	180.6
Hogs	241.6	238.0
Sheep and lambs	103.9	100.2

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. for livestock during the periods under comparison:

	April 1951	April 1950
Cattle	\$31.84	\$23.12
Steers*	34.69	25.48
Heifers*	33.04	24.08
Cows*	25.07	17.75
Calves	34.76	24.82
Hogs	20.85	16.01
Sheep and lambs	33.62	24.94

*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. live weight) are shown below:

	April 1951	April 1950
Cattle	55.8	55.6
Calves	57.4	56.4
Hogs*	75.6	76.2
Sheep and lambs	48.0	48.0
Lard per 100 lbs.	14.4	14.8
Lard per animal	34.8	35.1

*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected slaughter were reported as follows:

	April 1951	April 1950
Cattle	560.3	551.0
Calves	97.2	101.9
Hogs	182.6	181.4
Sheep and lambs	49.9	48.1

Chicago Yard Installs Automatic Weight Recorder

A new "fool-proof" method of checking livestock scales is being installed by the Chicago Union Stock Yard. The automatic checking device is located under the scale platform and records the actual weight of the livestock on a continuous tape which can be checked against weight tickets printed by the scale poise. The new recorder operates independently of the position of the poise on the scale beam.

More than 150 packing company officials attended a recent demonstration conducted by Robert T. Isham, an official of the Streeter-Amet Co., manufacturer of the checking device. Isham said that heavy industries have used this type of recorder in the past, but until recently it was believed next to impossible to construct an automatic, accurate weight recorder for moving animals.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during April, 1951, compared with March, 1951, and April, 1950:

	Apr. 1951	Mar. 1951	Apr. 1950
	Per cent	Per cent	Per cent
Cattle—			
Steers	59.6	59.3	60.8
Heifers	10.0	11.1	9.9
Cows	27.4	27.1	28.0
Cows and heifers	37.4	38.2	35.9
Bulls and stags	3.0	2.5	3.3
Total	100.0	100.0	100.0
Canners and cutters*	9.9	9.7	8.8
Hogs—			
Sows	6.0	4.7	10.6
Barrows and gilts	93.6	94.9	88.8
Stags and boars4	.4	.6
Total	100.0	100.0	100.0
Sheep and Lambs—			
Lambs and wags	92.5	96.2	92.1
Sheep	7.5	3.8	7.9
Total	100.0	100.0	100.0

*Included in cattle classification.

For used equipment buys, see the classified section.

SALABLE LIVESTOCK AT 12 MARKETS IN MAY

The U. S. Department of Agriculture report of May receipts at the seven leading markets, with totals for twelve markets, was as follows:

	May, 1951	May, 1950
Chicago	134,031	144,000
Kansas City	64,638	81,858
Omaha	137,954	131,032
E. St. Louis	41,074	49,379
St. Joseph	38,841	42,234
Sioux City	90,561	94,032
So. St. Paul	80,870	87,758
Total	710,362	799,796

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	May, 1951	May, 1950
Chicago	7,752	9,614
Kansas City	4,181	9,955
Omaha	1,366	2,745
E. St. Louis	20,549	25,036
St. Joseph	2,297	4,127
Sioux City	556	709
So. St. Paul	42,064	39,602
Total	103,260	128,272

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	May, 1951	May, 1950
Chicago	209,948	184,771
Kansas City	65,815	58,877
Omaha	169,324	129,315
E. St. Louis	299,042	289,042
St. Joseph	135,615	109,493
Sioux City	138,462	121,377
So. St. Paul	191,364	162,591
Total	1,543,943	1,370,389

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	May, 1951	May, 1950
Chicago	17,090	29,957
Kansas City	35,802	66,570
Omaha	22,505	50,062
St. Joseph	9,149	19,519
Denver	12,470	40,989
Oklahoma City	12,022	12,535
So. St. Paul	5,815	11,950
Total	243,415	603,006


*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

USDA Halts Daily Reports

The U. S. Department of Agriculture has discontinued the publication of daily meat trade conditions and wholesale quotations at the Chicago, New York and Philadelphia markets because there has been very little change in quotations since ceiling prices were set. A review of weekly meat trade conditions at these centers will be issued each Thursday, however.

***Livestock Buying**

can be **PROFITABLE**
and **CONVENIENT**

Try 

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

"RELIABLE"

CORKBOARD

STEAM-BAKED

- 30 years' serving the Packers!
- Prompt shipments from New York or Chicago warehouses.
- Packed in Cartons for Safe Delivery.
- Your inquiries invited!

LUSE-STEVENSON CO.

871 BLACKHAWK STREET • CHICAGO 22, ILLINOIS

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

Sausage & Smokehouse Equipment

3901—STUFFER: Buffalo 3000 cap., used less than 60 days, stainless steel lined.....	\$1250.00
3504—STUFFER: Anco. 4000 cap., with 2 stuffing valves, reconditioned.....	\$75.00
3612 MIXER: Globe 2000 cap. with 2 HP. motor	\$45.00
3719—MIXER: Buffalo 25, 4000 cap., belt driven	\$25.00
3711—GRINDER: Cleveland Klean-Kut #711, belt driven, new head.....	\$75.00
3489—SILENT CUTTER: Ross #50-A, with 30 HP. motor, 3 knives, excellent cond.....	\$1750.00
3407—SILENT CUTTER: Buffalo #18-A, with 3 HP. motor.....	\$75.00
3572—ROTO-CUT: #2118 with 2 sets knives and knife rack, less knife motor, with feed pan, no conveyor.....	\$75.00
3554—KINDMASTER: With almost new 3 HP. electric motor.....	\$950.00
3672—SKINNER: Townsend #27-A, motor driven with 1 HP. motor, used 1 year.....	\$75.00
3637—SLICER: U.S. 150-C, with stand, used only 2 months.....	\$850.00
3422—LIVER TRUCK: Oral, 48 hooks, with steel wheels.....	\$60.00
3816—B R I N E I N J E C T O R: Automatic, with motor, excellent cond.....	\$25.00
3411—ICE CRUSHER: Creaser, less motor, new comb.....	\$100.00
3501—SMOKESTICK WASHER: Cyl. 55 1/2" lg. with 1 HP. motor & speed reducer.....	\$75.00
3574—SAUSAGE COOKING TANK: 8' lg., 36" deep, for 42" Smokesticks.....	\$125.00
3583—BACON CURING BOXES: (75) Galv. Anco., lids reconditioned with new hardwood & rustproof screws into wood.....	\$25.00
3637—PATTYMAKER: Hollymatic, with 3 sets extra stainless steel.....	\$90.00
3819—LOAF MOLDS: (305) Hot stainless steel, model 5-S, with sliding covers, like new.....	\$3.75
3853—LOAF MOLDS: (30) 32 stainless steel, Best & Donovan, like new.....	\$2.50
3805—HAM MOLDS: (20) (NEW) Aluminum, 10 1/2" lg. x 7 1/2" wd. x 5 1/2" deep.....	\$8.00
3806—HAM MOLDS: (30) (NEW) Aluminum, 10 1/2" lg. x 7 1/2" wd. x 5 1/2" deep.....	\$7.50
3807—HAM MOLDS: (10) (NEW) Aluminum, 10 1/2" lg. x 5 1/2" wd. x 4 1/2" deep.....	\$7.00
3412—STAINLESS HOOKS: (35) (NEW) (4) short.....	\$60
(4) long.....	\$80

Miscellaneous

3799—HYDRAULIC PRESS: 300 Ton Anco., very latest style with electric pump, excellent cond.....	\$4250.00
3451—HATCHER WASHER: Dupps #3-B, excellent cond.....	\$1600.00
3434—LARD KETTLE: Koch, 70 gal. cap., gas fired.....	\$295.00
3612—SPLITTING SAW: Ebecco, like new condition.....	\$350.00
3421—BAND SAW: Jim Vaughn, without motor.....	\$125.00
3623—BAND SAW: Jones Superior #34, with 30" stainless steel top traveling table, all standard equipment, 3 HP.....	\$700.00
3450—SAW & SPLITTER: Best & Donovan Comb. Rump Bone Saw and Carcass Splitter, used 1 year.....	\$785.00
3195—CABING FLASHING TABLE: 8' x 3', stainless steel top.....	\$55.00
3410—DRUM: Stainless Steel, 35 gal. with cover (NEW).....	\$115.00
3413—THERMOMETERS: (160) similar to Globe #10677, reading 30 to 240 degrees (NEW).....	1/2 list price
3415—CARBON STITCHER: Anco #B9410.....	\$350.00
3419—HYDRAULIC LIFT: Leverlift, 25000' cap.....	\$200.00
3420—PLATFORM SKIDS: (15) 30"x48", steel legs and frame.....	\$7.00
3425—VIOLET RAY LAMPS: (4) with bulbs, on.....	\$10.00
3432—CONVEYOR TABLE: Aluminum flights 4 1/2"x15", 6' lg. with speed reduction unit, requires 1/2 HP. motor, less motor.....	\$125.00
3433—PICKLE PUMP: Sales (NEW).....	\$25.00
3456—WATCHCLOCK: Chicago Spartan, complete with leather case, dial, etc., like new condition.....	\$135.00
3459—AMMONIA COMPRESSOR: 950 Frick, late style, directly connected to 100 HP. Rvn. motor with exciter and panel.....	\$3250.00
3607—AMMONIA COMPRESSOR: 10x10 Frick with 60 HP. motor.....	\$2000.00
3490—POTATO CHIP SLICER: Buffalo Model B, motor driven.....	\$75.00
3500—DEEP FAT FRYER: Standard Gas Equipment.....	\$175.00
3628—SCALE: Toledo Stand, 2000 cap., used very little, like new cond.....	\$400.00

DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
Cliffside 4-6900

BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION!

RENDERING EQUIPMENT

- 1—Ross 300 ton Curb Press & Pump.
- 1—Ross 150 ton Curb Press.
- 1—Albright Neil 8' x 9' Cookers.
- 1—Mech. Mfg. Co. 4' x 10' Cooker-Melter.
- 1—Lee 150, 250 & 400 gal. Stainless Steel.
- 1—60, 75 & 80 gal. 8/8 clad.
- 1—20 gal. to 1200 gal. Aluminum.
- 1—350, 600 & 800 gal. Dopp Seamless.
- 1—Vertical Steel 1750 gal. closed.
- 1—Vertical Steel 9500 gal. closed, agit.

OTHER SELECTED ITEMS

- 1—Aluminum Storage tanks 200 to 800 gals.
- 1—Berry 30" P & F Aluminum Filter Press.
- 1—Self-Adjusting Carlton Gluer-Sealer.
- 1—Davenport #3A Dewaterer, motor driven.

Used and rebuilt Anderson Expellers, all sizes Send us your inquiries
WHAT HAVE YOU FOR SALE?
CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row New York 38, N. Y.
Phone: Barclay 7-0600

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pit-tock and Associates, Glen Riddle, Pennsylvania.

PLANTS FOR SALE

FOR SALE: Small Packing and Locker Plant. Located in town of 20,000 and only 5 miles out of one of the largest cities in Texas. Killing 50 Cattle, 100 Calves and that many hogs per week. Can kill more. Good Quota and State Inspection. All Curing, Cutting and Processing facilities. Over 1100 lockers. Wholesale, Retail and Supply outlets. A REAL opportunity. Now operating with good and profitable business. \$80,000 plus inventory. FS-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT PACKING & SLAUGHTER HOUSE

Established profitable going business. FOR SALE, in Tucson, Arizona. Completely equipped, including feed pens, etc. Also doing Public Custom Slaughtering. Good lease, only \$250.00 a month rent.

ROUTE 7 - BOX 8
TUCSON, ARIZONA

For Sale: Small meat packing Plant doing good business, excellent location in the heart of the livestock buying area. The only plant located in town of 20,000 population. Priced right for quick sale.

B. C. Hudson P.O. Box 223 Poplar Bluff, Mo.

For Sale: New Midwestern Modern Slaughter Plant. Capacity 1000 cattle week. Hogs. U.S. Inspection. Quota on both cattle and hogs. Priced to sell. W-230, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

• PACKINGHOUSE EQUIPMENT

• SAUSAGE MACHINERY

• ICE MACHINES

For dependable used machinery and equipment... and reliable service:

Write, Wire or Phone

AARON EQUIPMENT CO.

1347 So. Ashland Avenue
CHICAGO 8, ILL. • CH 3-5300

PLANTS FOR SALE

FOR SALE OR LEASE

Texas beef and pork plant, with complete sausage kitchen and rendering plant, built for federal inspection.

Situated in cattle country. Leading the field in serving population of 300,000 within 50 mile radius of plant.

Modern brick and tile building. Owner retiring on account of other interests.

FS-179, THE NATIONAL PROVISIONER

15 West Huron St. Chicago 10, Ill.

Packing Plant and Market

Wholesale—Retail

Killing and Cutting plant near town. Processing and Retail at In-Town. Capacity 200 Cattle and 500 Hogs per month. Volume about 85,000 Lbs. per Month. Average inventory of \$25,000.00 turns 3 to 4 times per month, 25% goes thru retail store. Gross receipt \$80,000.00 month. Nets around \$25,000.00 a year. PRICE \$52,500.00 Plus Inventory. Not less than \$15,000.00 down Plus Inventory, balance on terms at 4%.

HUNTSBERGER-BRICKER CO.

First National Bank Bldg.
Box 1746 — Phone 4700
Great Falls, Montana

UNUSUAL OPPORTUNITY

For Sale: U.S. Government Inspected Plant (Beef, Veal and Lamb), includes masonry bldg. approx. 9500 sq. ft., 3 lg. refrigerators and equipment, also 29 acres land and dwg. Located on state highway in New Jersey. 20 miles from Philadelphia. Immediate possession. Sacrifice at \$42,500.

LEON M. CLAIR, REALTOR

Crescent Blvd., Brooklawn, N. J.

CEMENT BLOCK PACKING PLANT

Well equipped, everything new in last five years. Modern house, feed lot and barn on seven acres of ground, well located. Average kill per week 150 hogs, 50 cattle. Can handle considerably more. For further information write

FS-171, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

FOR SALE OR LEASE

Retail meat market in large super market, also wholesale abattoir and excellent established business. Owner retiring on account of age. \$20,000.00 cash, balance on easy terms.

EBRLICH'S ABATTOIR
P.O. Box 775 Hendersonville, N. C.

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

POSITION WANTED

EXPERIENCED SAUSAGE MAKER AND SUPERINTENDENT

Seeking position in California or vicinity. Will take either a position or will consider making an investment in a going business. Have had many years of successful background. Will furnish necessary data. Might consider another location. W-216, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ATTENTION — WEST COAST PACKERS

Available, Experienced Operator with a proven record as Manager and Superintendent. Considered an Expert in Organizing, Processing and General Operations. W-229, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHEMIST

In 40's of age, 18 years' experience of which five in packinghouse. Approved all courses Institute A.M.I. Expert analyst and assist superintendent all departments. Speaks Spanish. Available June 1st. Start at \$600.00. Address J. Gatlin, 58 Pilgrim St., Detroit 3, Michigan.

SUPERINTENDENT: Or assistant, to president or manager. Industrial experience in all departments. Executive ability, age 35, good operator, finest references. Western or southwestern states only. W-209, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

ASSISTANT SALES manager with major packer, midwest plant, now employed, desires change. Aggressive, experienced, age 34. Will consider allied line. W-217, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: 14 years' experience with leading New York hotel supply company. Available due to liquidation. Proven record, 36 car, travel, relocate. W-218, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

MEAT PRODUCTION AND SALES SUPERVISOR: Seventeen years' experience. Under forty. Ambitious, progressive, practical and able. Relocate midwest, southern or southwest. W-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

SAUSAGE MAKER: First Class Man desires position with medium small plant. Young, ambitious. W-222, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING SUPERVISOR: Wet or dry, knows all phases of operations. W-211, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

INDUSTRIAL ENGINEER

West coast packer has opening for an industrial engineer who is thoroughly qualified and familiar with installation and maintenance of job standards and incentives. State experience in detail, age, marital status, previous employers last 15 years, references and salary expected in first reply. All information supplied will be kept strictly confidential. Also enclose recent photo. W-196, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN WANTED

Established eastern manufacturer seeks experienced seasoning, spice and curing compound salesman. Drawing account against commission or liberal salary plus commissions. Mention age, experience and background in reply. Good opportunity for right man. All replies confidential.

W-196, THE NATIONAL PROVISIONER
11 East 44th St. New York 17, N. Y.

EXPERIENCED MEAT BONERS & COLD CALF SKINNERS wanted for small Eastern Virginia Plant. Excellent opportunity. Positions are now open. Virginia Packing Co., Inc. 212-214 East Water Street, Norfolk, Va., Phone 56735-8.

HELP WANTED

PLANT MANAGER WANTED

Capable of taking full charge, must know all operations on cattle, hogs, rendering, curing, maintenance, cost, production, sales, shrinks, yields, etc. State experience, references and salary expected. Write or call

CASPER PACKING COMPANY
CASPER, WYOMING

CANADIAN SUPERINTENDENT

Wanted for a western Canada packing plant, located in southern Alberta. Must be qualified, progressive and capable of handling all departments. Give full particulars of background, availability and salary expected. All replies will be kept in strict confidence. Reply to Box W-219, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE MAKER

Experienced able-bodied working foreman to develop into key position. Excellent opportunity for capable and industrious person. Good pay and working conditions. Medium sized kitchen, federally inspected plant. Write fully, including background of experience and employment for last 5 years to P.O. Box 1056, Baltimore 3, Md.

SALESMAN: To call on locker plants and small slaughterers in Indiana, Illinois and Michigan with a line of machinery, tools, equipment and supplies. State age, experience and starting salary expected. W-132 THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

BROKER: Wanted, experienced broker with western contact, to associate with responsible New York brokerage house. Salary plus bonus. W-220, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

ARCHITECTURAL DRAFTSMAN: Familiar with packinghouse work. Good salary and steady employment in Chicago. State experience. W-189, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HOG BUYER experienced public market operation by midwestern packer, close proximity to Chicago. Excellent opportunity for future for right man. Advise first letter experience, background and salary expected. W-223, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT SAUSAGE MAKER: Midwest Packing Plant. Good salary, company benefits. Permanent. Must be able to relocate. Write full particulars. W-224, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT to beef killing foreman wanted. Experienced supervisor or all around butcher to assist foreman. Average 1500 cattle weekly. State age and experience. W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Experienced rendering cooker operator. D-K PRODUCTS CO., Huntley, Illinois.

Experienced butchers for slaughtering of cattle, hogs and sheep in modern plant. State age and experience. P.O. Box 1358—Albuquerque, N. M.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COMPLETE good used feedible dry rendering equipment for small plant. Write I & T PROVISION CO., KILLISTON, VIRGINIA.

BUSINESS OPPORTUNITIES

DISTRIBUTOR WANTED, Canadian Brand Canned Hams. Well established Eastern United States. Desirous of extending to Chicago district. W-227, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR RENT: Beef killing plant located 160 miles from Chicago, U.S. inspected; in good cattle area, capacity 400 head per week. If you have a quota, can give you a good rental deal.

FR-226, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

HARD HITTING PERSONAL SALES REPRESENTATION. Available in Wisconsin and upper Michigan to producers of meat, twine, casings, paper, equipment and other items used by packers, processors and sausage plants. Complete coverage; commission basis. Close personal following. Write

ANTON J. DE LOERRE

534 S. Main St. Fond du lac, Wis.

Livestock Buyers and Sellers
Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.

P. O. Box 6669 Los Angeles 22, Calif.

CANADIAN PACKINGHOUSE, seeking active or inactive partner in well equipped established business, processing all pork products, making sausage and all kitchen products, own rendering department, handling own kill floors, beef, calves, sheep and lambs, hogs. Present sales exceed \$ or 4 million dollars annually, also exporting to the U.S.A. This plant operates under Dominion government inspection. Will consider outright sale or lease to responsible party. For further particulars write to box FR-206, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NEED HELP?????

Steers, cows, bulls, at ceilings.
Dressed hogs on denominator.

WE NEED HELP TOO

B.A.I. plant, midwest, good quotas,
needs more working capital.

IF YOU WANT

A Guaranteed Source of Supply
of 1 to 10 cars weekly,

LET'S TALK IT OVER

W-231, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

USE NATIONAL PROVISIONER CLASSIFIEDS

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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**"I look my best
in Form-Best"**

**FORM-BEST
STOCKINETTES**
(Reg. U. S. Patent Off.)

FORM-BEST Full-Length Stockinettes are stronger and more elastic.

FORM-BEST form hams better . . . plumper.

FORM-BEST are less absorbent . . . less shrinkage.

by the makers of
PIN-TITE
SHROUD CLOTHS
Red Stripe Reinforced

The Cincinnati Cotton Products Co.
Cincinnati 14, Ohio



HIRAM CUKE sez!

**USE GOLDSMITH'S
DICED SWEET PICKLE**
in your Loaves and Specialties

Write today!

**Goldsmith
PICKLE COMPANY**

4941 S. RACINE AVENUE
CHICAGO 9, ILLINOIS

Give your Meat Loaves and Sausage Specialties real sales-winning taste appeal by simply adding **GOLDSMITH'S DICED SWEET PICKLES** to your present formulas. This low-cost sales-getter actually enhances the appearance of your meat products.
HIRAM CUKE also sez: Give your products new, distinctive appeal with Diced Sour and Dill Pickles . . . Sweet and Sour Chunks . . . Diced Red and Green Peppers.

ANCO TRACK SWITCHES



Years of service have proven the practical design and construction of ANCO Switches. Provisions are made for positive and true alignment of all connections with the track. Curved connections are made with 14" inside radii. They are made of a special composition of the best grade cast iron.

Write for Circular and Prices.

THE ALLBRIGHT-NELL CO.

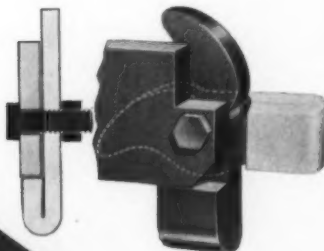
5323 S. WESTERN BLVD., CHICAGO 8, ILLINOIS

FOR SAFETY . . .

**INSTALL SWITCH STOPS
WITH ALL
TRACK SWITCHES**

RAIL STOP

An improved tapered bar-steel stop which ensures rigidity and long wear. Supplied with threaded hole and special bolt with lock washer and nut. Stop is secured to the bolt which turns in the rail hole, allowing sufficient clearance for flange to drop automatically into stop position. For safety, all switches should have switch stops. Specify right or left hand.





YOUR SAUSAGE DISPLAYS *better...* SELLS *faster...* IN SWIFT'S SELECTED NATURAL CASINGS

1 SWIFT'S SEWED PORK BUNGS—

Uniform, superior quality casings for Braunschweiger, Liver Sausage and Dry Sausage. As with all other Swift Selected Natural Casings, each one is minutely inspected and carefully graded.

2 SWIFT'S BEEF BUNG CAPS—

Closely fattened to improve finished appearance. Swift processes them as quickly as possible for freshness and perfect color. For Cooked Salami, Bologna, Veal Sausage, Capicola, Minced Specialty, etc.

3 SWIFT'S BEEF ROUNDS—Economic

casings of fine quality. Processed and calibrated to bring you faster stuffing and uniform results. For your best grades of Ring Bologna, Kielbasa, Liver Sausage, etc.

With sausage it's how your product *looks* to Mrs. Consumer that counts. It's the "eye-appeal" that clinches the sale.

Natural casings, in addition to adding inviting appearance to your product, help protect its flavor . . . help keep it tender and juicy longer. And *Swift's* Natural Casings offer you the *extra* advantage of assured perfection.

These selected casings are minutely inspected to eliminate flaws. They're precision-measured to insure uniformity of size, length and strength. They give you the greatest yield of finished product for your casing dollar.

Place a sample order today with your Swift salesman or contact your nearest Swift Branch Office. Try Swift's Natural Casings in your operation and see the difference.

SWIFT & COMPANY

4 SWIFT'S PORK CASINGS—Ideal for

large Frankfurts, Polish Sausage, Pepperoni and Smoked Country Sausage because they permit maximum, even smoke penetration throughout. Dependable, uniform quality—always!

5 SWIFT'S BEEF BLADDERS—Perfect in

every way for perfect sausage operations. Processed, selected and graded to give your product that quality look. For Minced Specialties and Luncheon Meats—round, flat and square styles.

There's a Swift Selected Natural Casing to meet your every requirement.

Order a trial shipment from your Swift salesman, today!

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